



## The Sea View Bistro

<b>Water's Edge Mini-Raw-Bar</b> .....	<b>\$16</b>
<i>A Fine Selection of Chilled Seafood with Horseradish Cocktail Sauce and Red Wine Mignonette</i>	
<b>Colossal Shrimp Cocktail</b> .....	<b>\$13</b>
<i>Traditional Horseradish Cocktail Sauce, Manzanilla Olive Relish</i>	
<b>Water's Edge Award-Winning New England Clam Chowder</b> .....	<b>\$6</b>
<b>Harvest Bisque</b> .....	<b>\$8</b>
<i>Puree of Fall and Winter Vegetables, Bosc Pear, Gala Apples and Pistachio Infused Oil</i>	
<b>Charcuterie</b> .....	<b>\$15</b>
<i>A Very Fine Selection of Imported Cheeses and Cured Meats</i>	
<b>Tuscan Artichoke Hearts</b> .....	<b>\$11</b>
<i>Lightly Battered and Fried, Spicy Lemon Parsley Dipping Sauce</i>	
<b>Point Judith Fried Calamari</b> .....	<b>\$10</b>
<i>Old Bay and Corn Fried, Banana Peppers, Capers and Citrus Zest</i>	
<b>Water's Edge Signature Maple Cured and Applewood Smoked Salmon</b> .....	<b>\$12</b>
<i>Yukon Gold Potato Pancake, Lemon Chive Crème Fraiche, Sevruga Caviar</i>	
<b>Panko Crusted Manchego Cheese</b> .....	<b>\$11</b>
<i>Golden Pineapple Curry Sauce, Frisse Salad</i>	
<b>Mediterranean Salad</b> .....	<b>\$11</b>
<i>Couscous, Farro Tabouleh Salad, Chick Peas, Olives, Feta Cheese and Arugula Pesto</i>	
<b>Classic Romaine Caesar Salad</b> .....	<b>\$8</b>
<i>Focaccia Croutons, Oven Dried Tomatoes, Shaved Parmigiano Reggiano</i>	
With Grilled Breast of Chicken.....	\$13
With Grilled Jumbo Shrimp.....	\$14
*With Grilled Hanger Steak.....	\$14
With Tatake Grilled Salmon.....	\$15
<b>Baby Greens Salad</b> .....	<b>\$9</b>
<i>Grape Tomatoes, Cucumbers, Watermelon Radish</i>	
<i>Dressing: Maple Balsamic Vinaigrette, Roasted Garlic, Cucumber &amp; Yogurt, Tamari</i>	
<i>Miso and Ginger Emulsion, Roasted Shallot &amp; Gorgonzola,</i>	
<i>Blood Orange Poppy Seed Vinaigrette</i>	
With Grilled Chicken Breast.....	\$13
With Grilled Jumbo Shrimp.....	\$14
*With Grilled Hanger Steak.....	\$14
With Tatake Grilled Salmon.....	\$15



<b>*Grilled Certified Angus Hamburger .....</b>	<b>\$11</b>
<i>Choice of Cheeses: American, Swiss, Cheddar, or Provolone</i>	
<b>*Water's Edge Signature Certified Angus Burger.....</b>	<b>\$12</b>
<i>Peppercorn Grilled, Havarti with Chive Cheese, Roasted Red Bell Peppers, Caramelized Onions and Horseradish Mayonnaise</i>	
<b>Trio of Sliders.....</b>	<b>\$14</b>
<i>Kobe Burger with Red Onion Marmalade and Boursin Cheese, Sushi Tuna with Pineapple Salsa and Wasabi Aioli and Maryland Crabcake with Blood Orange Juice and Pickled Ginger Aioli</i>	
<b>Pizza Margarita.....</b>	<b>\$11</b>
<i>Sliced Garlic, Imported Tomatoes, Mozzarella and Pecorino Romano Cheeses</i>	
<b>Signature Pizza Preziosa.....</b>	<b>\$14</b>
<i>Porcini Mushrooms, Fresh Mozzarella, Prosciutto di Parma, Caramelized Onions, Goat Cheese and Vine Ripened Tomatoes</i>	
<b>House Brined and Smoked Honey Turkey Club Sandwich.....</b>	<b>\$12</b>
<i>Thick Cut Multi-Grain Toast, Peppercorn Bacon and Cranberry Mayonnaise</i>	
<b>Prince Edward Island Mussels.....</b>	<b>\$13</b>
<i>Grilled Chorizo Sausage, Leeks, Tomato Saffron Sauce</i>	
<b>Potato Gnocchi.....</b>	<b>\$26</b>
<i>Colossal Shrimp, Morel Mushrooms, Peas, Pancetta Bacon and Cipollini Onions</i>	
<b>Petit Filet Mignon.....</b>	<b>\$19</b>
<i>Red Wine and Horseradish Jus, Bacon and Balsamic Glazed Brussel Sprouts, Rosemary Roasted Red New Potatoes</i>	
<b>Certified Choice Black Angus NY Sirloin Steak.....</b>	<b>\$28</b>
<i>Idaho Potato Frites, Black Angus and Basil Aioli, Oyster Mushrooms and Baby Spinach Sauté</i>	

*All Sandwiches Come With a Choice of Housemade Potato Chips, Pub Fries, Fruit Salad or Southwestern Potato Salad*

*\*Thoroughly cooking meats, poultry, seafood, shellfish or eggs reduces the risk of food borne illness.  
Please inform your server of any allergies you may have.  
Please allow time for preparation. All menu items are prepared to order.*

***Executive Chef Joe Vitti***