



The Restaurant at Water's Edge Dinner Menu

~ Appetizers ~

Colossal Shrimp Cocktail	\$13
<i>Traditional Horseradish Cocktail Sauce, Manzanilla Olive Relish</i>	
Maryland Jumbo Lump Crabcakes	\$13
<i>Hearts of Palm, Cucumber, Vine Ripe Tomato Salad, Blood Orange Juice, Pickled Ginger Aioli</i>	
Water's Edge Mini-Raw-Bar	\$16
<i>A Fine Selection of Chilled Seafood with Horseradish Cocktail Sauce and Red Wine Mignonette</i>	
Maine Lobster Stuffed Piquilio Peppers	\$14
<i>Crispy Tempura, Lobster Brandade, Lemon Zest and Caper Beurre Blanc</i>	
Maple Roasted Sugar Pumpkin Strudel	\$11
<i>Mascarpone and Ricotta Cheese, Apple Cider and Peppercorn Bacon Reduction</i>	
Homemade Fettuccine	\$10
<i>Tuscan White Bean, Toasted Garlic, Rapini, Green Olives and Parmigiano Reggiano</i>	

~ Soups ~

Water's Edge Award Winning New England Clam Chowder	\$6
Harvest Bisque	\$8
<i>Puree of Fall and Winter Vegetables, Bosc Pear, Gala Apples and Pistachio Infused Oil</i>	
Chef's Daily Creation	\$6

~ Salads ~

Classic Romaine Caesar Salad	\$8
<i>Focaccia Croutons, Oven Dried Tomatoes, Shaved Parmigiano Reggiano</i>	
Baby Greens Salad	\$9
<i>Grape Tomatoes, Cucumbers, Watermelon Radish</i> <i>Dressings: Maple Balsamic Vinaigrette, Roasted Garlic, Cucumber & Yogurt, Tamari Miso and Ginger Emulsion, Roasted Shallot & Gorgonzola, Blood Orange Poppy Seed Vinaigrette</i>	
Eggplant and Fresh Mozzarella Napoleon	\$11
<i>Vine Ripened Tomatoes, Fresh Basil Leaves, Fire Roasted Red Bell Pepper, Roasted Garlic Infused Extra Virgin Olive Oil</i>	
Oven Roasted Tri-Color Beet Salad	\$11
<i>Baby Spinach and Watercress, Roasted Root Vegetables, Toasted Maple Walnut Vinaigrette</i>	
Baby Arugula and Endive Salad	\$11
<i>Sliced Local Fuji Apples, Candied Pecans, Black Cherry Balsamic Vinaigrette, Shaved Midnight Moon Goat Cheese</i>	

~ Entrées ~

Bucatini Puttanesca	\$18
<i>Fileto di Pomodoro Sauce with Sweet Onions, Anchovies, Olives and Fresh Basil</i>	
Potato Gnocchi	\$18
<i>Morel Mushrooms, Peas, Pancetta Bacon and Cipollina Onions</i>	
Capellini Water's Edge	\$20
<i>Jumbo Lump Crabmeat, Light Tomato "Pink" Sauce, Shiitake Mushrooms, Parmigiano Reggiano</i>	
Radiatori Bolognese	\$18
<i>Hearty Fileto di Pomodoro Sauce with Veal, Pork and Beef, Shaved Pecorino Romano</i>	
Certified Angus Short Rib Ravioli	\$24
<i>Forest Mushroom Nage, Jullienne Cut Vegetables, Tempura Broccolini</i>	
Involtini di Pollo ala Rose	\$20
<i>Fontina, Prosciutto di Parma and Broccoli Rabe Stuffed Breast of Chicken, Sweet Marsala Jus, Roasted Garlic Whipped Potatoes</i>	
Seared Long Island Breast of Duck	\$28
<i>Cranberry Port Wine Gastrique, White Truffle Yellow Corn Polenta, Broccoli Rabe and Caramelized Apricots</i>	
Gamberoni Dattilo	\$29
<i>Lightly Breaded and Pan Roasted Colossal Shrimp, Parmigiano Reggiano Risotto, Broccoli Rabe, Native Tomato and Toasted Garlic Sauce</i>	
Applewood Smoked Atlantic Salmon	\$30
<i>Fire Grilled, White Bean Ragout, Yellow Tomato Coulis, Salsa Verde, Salad of Oven Dried Tomatoes and Baby Arugula</i>	
Hawaiian Ridge-Back Swordfish	\$33
<i>Baby Tomato and Panzanella Salad, Haricot Verts, Kalamata Olive Aioli, Basil Oil</i>	
Coriander and Potato Crusted Halibut	\$34
<i>Tamari Pomegranate Drizzle, Baby Bok Choy, Red Miso Crumbs</i>	
Diver Scallops and Lobster Wellington	\$37
<i>Saffron and Lobster Velouté, Leeks, Oyster Mushrooms and Lima Beans</i>	
8oz. Filet Mignon	\$32
<i>Red Wine and Horseradish Jus, Bacon and Balsamic Glazed Brussel Sprouts, Rosemary Roasted Red New Potatoes</i>	
10 oz. Hanger Steak Tatake	\$30
<i>Lemongrass Tatake, Duet of Sticky Rice Timbale, Asparagus Frites, Red Bell Pepper Paint</i>	
Colorado Rack of Lamb	\$37
<i>Fresh Thyme Crusted, Black Currant Lamb Au Jus, Lavender Honey and Acorn Squash Custard</i>	
Veal Chop Milanese	\$37
<i>Baby Spinach and Tomato Salad, Roasted Garlic and Asiago Risotto</i>	

*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.