



The Restaurant at Water's Edge Dinner Menu

Available: Sunday-Thursday 5:30pm-9:00pm
Friday and Saturday: 5:30pm-10:00pm

~Appetizers~

- Colossal Shrimp Cocktail**\$13
Imported Olive Pesto, Grey Goose Cocktail Sauce, Grissini Bread Stick
- Maryland Jumbo Lump Crab Cakes**\$13
Fire Roasted Native Corn and Charred Tomato Sauce, Cilantro and Lime Sour Cream
- *Water's Edge Mini-Raw Bar**\$14
A Daily Selection of Fresh Chilled Fruits of the Sea with Traditional Remoulade and Mignonette Sauce
- Thin Crust Grilled Flatbread**\$12
Kalamata Olive and Black Fig Jam, Prosciutto di Parma and Gorgonzola Cheese
- Roasted Artichoke and Pancetta Agnolotti**\$10
Aged Balsamic Emulsion, Pecorino Romano Bechamel
- *Yellow Fin Sushi Tuna Stack**\$13
Sweet Japanese Sticky Rice, Fresh Mango, Avocado, Snow Pea Shoot Salad, Chili Garlic Sauce, Fried Lotus Chips

~Soups~

- Water's Edge Award Winning New England Clam Chowder**\$6
- Gulf Shrimp & Maine Lobster Bisque**\$9
Spiced Rum, Focaccia Croutons, Fresh Picked Lobster and Baby Shrimp
- Summer Vegetable Minestrone**\$6
Grilled Rustic Bread, Extra Virgin Oil

~Salads~

- Classic Romaine Caesar Salad**\$8
Focaccia Croutons, Shaved Parmesan Reggiano, Oven Dried Tomatoes
- Summer Field Greens Salad**\$9
Native Grape Tomatoes, Watermelon Radish, Cucumber
Choice of Dressings: Black Mission Fig Balsamic, Maytag Bleu and Peppercorn Mélange, Roasted Garlic, Peppercorn Bacon Buttermilk Ranch, Scallion Ginger Tamari Soy Emulsion
- Burrata Mozzarella Caprese Salad**\$12
Prosciutto di Parma, Roasted Zucchini, Eggplant, Roasted Red Peppers, Native Baby Tomatoes, Tuscan Olive Oil and Basil
- Locally Grown Baby Arugula Salad**\$11
Caramelized Spring Onions, Fresh Strawberries, White Balsamic Vinegar, Spiced Pecan Halves, Shaved Aged Goat Cheese
- Baby Spinach, Shaved Fennel and Summer Citrus Salad**\$11
Ruby Red Grapefruit and Navel Orange Segments, Bermuda Onions, Champagne and Shallot Vinaigrette
- Maine Lobster and Tropical Fruit Salad**\$14
¼ Steamed Lobster, Passion Fruit and Fresh Vanilla Bean Vinaigrette, Snow Peas and Papaya

*Thoroughly cooking meats, poultry, seafood, shellfish or eggs reduces the risk of foodborne illness.

Please inform your server of any allergies you may have.

Please allow time for preparation. All menu items are prepared to order.



~Entrees~

Gnocchi Sorrentina	\$18
<i>Spicy Fileto di Pomodoro Sauce, Prosciutto di Parma, Eggplant and Melted Mozzarella, Rustic Bread Crostini</i>	
Fettuccine and Local Heirloom Tomatoes	\$18
<i>Homemade Pasta, Slivered Toasted Garlic, Basil, Tuscan Olive Oil, Parmesan Reggiano</i>	
Bucatini Amatriciana	\$18
<i>Fileto di Pomodoro, Crisp Pancetta, Sweet Onions, Red Pepper Flakes and Shaved Pecorino Romano</i>	
Penne Rigate with Shrimp and Arugula Pesto	\$22
<i>Arugula and Toasted Walnut Pesto, Shaved Asiago, Asparagus Tips, Oven Dried Tomatoes</i>	
Maine Lobster and Lemon Marscapone Ravioli	\$25
<i>Saffron and Vanilla Emulsion, Braised Spring Onions, Baby Zucchini, Fried Leeks, Tomato Brunoise</i>	
Chicken Amalfi	\$23
<i>Tender, Thin-cut Cutlets, Braised Artichokes, Chianti Chicken Jus, Melted Bel Paese and Pecorino Romano Risotto</i>	
“All Natural” European-Cut Breast of Chicken	\$24
<i>Tamarind Grilled Pineapple Glaze, Basmati and Dried Apricot Rice Cake, Wilted Swiss Chard</i>	
Gamberoni Dattilo	\$28
<i>Lightly Breaded and Pan Roasted Colossal Shrimp, Parmesan Reggiano Risotto, Broccoli Rabe, Native Tomato and Toasted Garlic Sauce</i>	
Native Striped Bass	\$32
<i>Pink Peppercorn Crusted, Fresh Peach, Watercress and Black Mission Fig Salad, Crispy Fried Potato Nest, Peach and Clover Honey Gastrique</i>	
Block Island “A” Grade Swordfish	\$33
<i>Black and White Sesame Crusted, Okinawa Sweet Potatoes, Curry Papaya Lacquer, Fried Vermicelli Noodles</i>	
Diver Scallops and Citrus Butter Poached Lobster	\$38
<i>Roasted Plantain and Sweet Potato Mash, Baby Carrots, Cilantro Pesto, Citron Drizzle</i>	
*Filet Mignon	\$31
<i>Peppercorn Skillet Seared, Roasted Garlic and Pinot Noir Jus di Viande, Potato Dauphinoise, Baby Vegetables</i>	
*12oz. “High Choice” All Natural N.Y. Sirloin Steak	\$32
<i>Wasabi Whipped Potatoes, Port Wine Ginger Syrup, Sesame Stir Fried Broccolini, Honshimeji Mushrooms and Baby Bok Choy</i>	
*10 oz. Colorado Boneless Lamb Loin	\$37
<i>Prosciutto di Parma Wrapped, Springh Peas, Native Tomatoes, Pearl Onions, Potato Gnocchi and Merlot Lamb Jus</i>	
*14 oz. Milkfed Veal Porterhouse	\$36
<i>Fire Grilled, Rosemary and Meyer Lemon Emulsion, Garlic Confit, Dauphinoise Potato and Haricot Verts</i>	



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