



The Restaurant at Water's Edge Luncheon Menu

~ Appetizers ~

Colossal Shrimp Cocktail	\$13
<i>Imported Olive Pesto, Grey Goose Cocktail Sauce, Grissini Bread Stick</i>	
Maryland Jumbo Lump Crab Cakes	\$13
<i>Fire Roasted Native Corn and Charred Tomato Sauce, Cilantro & Lime Sour Cream</i>	
Maine Lobster and Summer Truffle Risotto	\$13
<i>Spring Peas, Mascarpone Cheese Fondue</i>	
Roasted Artichoke and Pancetta Agnolotti	\$11
<i>Aged Balsamic Emulsion, Pecorino Romano Béchamel</i>	
Thin Crust Grilled Flatbread	\$11
<i>Kalamata Olive and Black Fig Jam, Prosciutto di Parma & Gorgonzola Cheese</i>	

~ Soups ~

Water's Edge Award Winning New England Clam Chowder	\$6
Spiced Rum, Gulf Shrimp & Maine Lobster Bisque	\$10
<i>Crouton, Baby Shrimp and Picked Lobster Garnish</i>	
Summer Vegetable Minestrone	\$6
<i>Grilled Rustic Bread, Extra Virgin Oil</i>	

~ Salads ~

Classic Romaine Caesar Salad	\$8
<i>Focaccia Croutons, Shaved Parmesan Reggiano, Oven Dried Tomatoes</i>	
With Grilled Breast of Chicken	\$12
With Grilled Jumbo Shrimp	\$14
*With Grilled Hanger Steak	\$14
Summer Field Greens Salad	\$9
<i>Native Grape Tomatoes, Watermelon Radish, Cucumber, Croutons</i>	
<i>Dressings: Black Mission Fig Balsamic, Maytag Bleu and Peppercorn Mélange, Roasted Garlic, Peppercorn Bacon Buttermilk Ranch, Scallion Ginger Tamari Soy Emulsion</i>	
With Grilled Chicken Breast	\$12
With Grilled Jumbo Shrimp	\$14
*With Grilled Hanger Steak	\$14
Burrata Mozzarella Caprese Salad	\$12
<i>Prosciutto di Parma, Roasted Zucchini, Eggplant, Roasted Red Peppers, Native Baby Tomatoes, Tuscan Olive Oil & Basil</i>	
Locally Grown Baby Arugula Salad	\$11
<i>Caramelized Spring Onions, Fresh Strawberries, White Balsamic Vinegar, Spiced Pecan Halves, Shaved Aged Goat Cheese</i>	
Baby Spinach, Shaved Fennel and Summer Citrus Salad	\$11
<i>Ruby Red Grapefruit and Navel Orange Segments, Bermuda Onions, Champagne & Shallot Vinaigrette</i>	
Watermelon Salad	\$11
<i>Baby Arugula, Watercress, Ricotta Salata, Kalamata Olives, Fresh Mint & Lemon Vinaigrette</i>	



~ Sandwiches ~

Maine Lobster Roll	\$16
<i>Lemon Tarragon Butter Poached, Shaved Lettuce, Remoulade</i>	
Whiskey BBQ-Pulled Pork Sandwich	\$12
<i>Coleslaw, Melted Provolone Cheese</i>	
Panini Toscano	\$12
<i>Genoa Salami, Soprasata, Capicola, Roasted Peppers and Cherry Peppers</i>	
Marinated Grilled Chicken Sandwich	\$12
<i>Serrano Ham Wrapped, Manchego Cheese, Piquillio Chili Peppers, Baby Arugula, Roasted Garlic and Basil Aioli</i>	
Summer Grilled Vegetable Panini	\$11
<i>Zucchini, Summer Squash, Eggplant, Roasted Peppers, Chevre & Sweet Herb Pesto Spread, Alfalfa Sprouts</i>	
*Grilled Certified Angus Hamburger	\$10
<i>Choice of Cheeses: American, Swiss, Cheddar, or Provolone</i>	
*Water's Edge Signature Certified Angus Burger	\$11
<i>Maple Cured Peppercorn Bacon, Chipotle Ketchup, Melted Muenster and Balsamic Onions</i>	

*All Sandwiches Come With a Choice of Pub Style French Fries,
Potato Salad or Summer Fruit Salad*

~ Entrees ~

Penne Rigate with Shrimp and Arugula Pesto	\$16
<i>Arugula and Toasted Walnut Pesto, Shaved Asiago, Asparagus Tips, Oven Dried Tomatoes</i>	
Chicken Amalfi	\$16
<i>Tender, Thin-cut Cutlets, Braised Artichokes, Chianti Chicken Jus, Melted Bel Paese and Pecorino Romano Risotto</i>	
Block Island "A" Grade Swordfish	\$18
<i>Black and White Sesame Crusted, Okinawa Sweet Potatoes, Curry Papaya Lacquer, Fried Vermicelli Noodles</i>	
*Filet Mignon	\$19
<i>Peppercorn Skillet Seared, Roasted Garlic and Pinot Noir Jus di Viande, Potato Dauphinoise, Baby Vegetables</i>	

**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.*