



The Restaurant at Water's Edge Luncheon Menu

~ Appetizers ~

Colossal Shrimp Cocktail	\$13
<i>Traditional Horseradish Cocktail Sauce, Manzanilla Olive Relish</i>	
Maryland Jumbo Lump Crab Cakes	\$13
<i>Hearts of Palm and Cucumber Salad, Cherry Tomatoes, Blood Orange Juice and Pickled Ginger Aioli</i>	
Wild Mushroom Vol au Vent	\$11
<i>Sauce of Exotic Mushrooms, Plum Tomatoes, Scallions, Toasted Pignolia Nuts, Madeira Cream</i>	
Homemade Fettuccine	\$10
<i>Tuscan White Beans, Toasted Garlic, Rapini, Green Olives and Parmigiano Reggiano</i>	
Asian Duck Confit Spring Roll	\$10
<i>Spicy Tamari Mustard Sauce, Wakame and Cucumber Salad</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>	
With Grilled Breast of Chicken	\$13
With Grilled Jumbo Shrimp	\$14
*With Grilled Hanger Steak	\$14
With Tatake Grilled Salmon	\$15
Baby Greens Salad	\$9
<i>Grape Tomatoes, Cucumbers, Watermelon Radish</i>	
<i>Dressing: Maple Balsamic Vinaigrette, Roasted Garlic, Cucumber & Yogurt, Tamari Miso and Ginger Emulsion, Roasted Shallot & Gorgonzola, 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
Eggplant and Fresh Mozzarella Napoleon	\$11
<i>Vine Ripened Tomatoes, Fresh Basil Leaves, Fire Roasted Yellow Bell Pepper, Roasted Garlic Infused Extra Virgin Olive Oil</i>	
Baby Arugula and Belgian Endive Salad	\$11
<i>Sliced Local Fuji Apples, Candied Pecans, Black Cherry Balsamic Vinaigrette, Shaved Midnight Moon Goat Cheese</i>	
Oven Roasted Tri-Color Beet Salad	\$11
<i>Baby Spinach and Watercress, Roasted Root Vegetables, Toasted Maple Walnut Vinaigrette</i>	
Vermont Chevre Salad	\$12
<i>Baby Arugula, Toasted Almond Crusted Goat Cheese Medallions, Black Currants, Clover Honey and Pinot Grigio Syrup</i>	



~ Sandwiches ~

- Maine Lobster Salad Sandwich.....\$16**
Toasted Brioche, Lemon Tarragon Aioli, Snow Pea Shoots and Vine Ripened Tomatoes
- Asian Braised Short Rib Panini.....\$12**
Homemade Panini Roll, Jicama Slaw, Tempura Onion Rings
- House Smoked and Cured Turkey Sandwich.....\$12**
Toasted Thick Cut Multi Grain Bread, Smoked Prosciutto, Pickled Red Onions, Provolone Cheese and Roasted Garlic Mayonnaise
- Tempura Shrimp “Po Boy”.....\$12**
Green Chili Rubbed Gulf Shrimp, Toasted Sub-Roll, Avocado Aioli and Pico di Gallo
- Panini Milanese.....\$11**
Breaded and Lightly Fried Chicken Cutlet, Garlic Rapini, Fresh Mozzarella and Roasted Red Peppers
- *Grilled Certified Angus Hamburger\$11**
Choice of Cheeses: American, Swiss, Cheddar, or Provolone
- *Water’s Edge Signature Certified Angus Burger.....\$12**
Peppercorn Grilled, Havarti with Chive Cheese, Roasted Red Bell Peppers, Caramelized Onions and Horseradish Mayonnaise

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

~ Entrees ~

- Fettuccini Fileto di Pomodoro.....\$11**
Homemade Pasta, Imported Italian Tomato Sauce
- Capellini Water’s Edge.....\$19**
Jumbo Lump Crabmeat, Light Tomato “Pink” Sauce, Shiitake Mushrooms, Parmigiano Reggiano
- Involtini di Pollo ala Rose.....\$17**
Fontina, Prosciutto di Parma and Broccoli Rabe Stuffed Breast of Chicken, Sweet Marsala Jus, Roasted Garlic Whipped Potatoes
- Applewood Smoked Atlantic Salmon.....\$19**
Fire Grilled, White Bean Ragout, Yellow Tomato Coulis, Salsa Verde, Salad of Oven Dried Tomatoes and Baby Arugula
- Petit Filet Mignon.....\$19**
Red Wine and Horseradish Jus, Bacon and Balsamic Glazed Brussel Sprouts, Rosemary Roasted Red New Potatoes

**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.*