



## *The Restaurant at Water's Edge Dinner Menu*

### *~ Appetizers ~*

|                                                                                                                                          |             |
|------------------------------------------------------------------------------------------------------------------------------------------|-------------|
| <b>Water's Edge Mini Raw Bar</b> .....                                                                                                   | <b>\$16</b> |
| <i>A Selection of Fine Chilled Shellfish, Sauce Rémoûlade and Chipotle Cocktail Sauce</i>                                                |             |
| <b>Colossal Shrimp Cocktail</b> .....                                                                                                    | <b>\$13</b> |
| <i>Corn Tortilla Cup, Pickled Mango, Chipotle Cocktail Sauce</i>                                                                         |             |
| <b>Maryland Jumbo Lump Crabcakes</b> .....                                                                                               | <b>\$13</b> |
| <i>Caramelized Fennel and Citrus Salad, White Peach Buerre Blanc</i>                                                                     |             |
| <b>Maine Lobster and Cassava Fritters</b> .....                                                                                          | <b>\$13</b> |
| <i>Tropical Fruit Salsa and Old Bay Aioli</i>                                                                                            |             |
| <b>Squash Blossoms</b> .....                                                                                                             | <b>\$13</b> |
| <i>Zucchini Squash Blossoms Filled with Shiitake Mushrooms and Black Truffles, Heirloom Tomato Tartare, 8 year Aged Balsamic Vinegar</i> |             |
| <b>Saffron Potato Gnocchi</b> .....                                                                                                      | <b>\$10</b> |
| <i>Arugula Pesto, Cauliflower, Parmigiano Reggiano Crema, Pancetta Bacon and Oven Dried Tomatoes</i>                                     |             |

### *~ Soups ~*

|                                                                  |            |
|------------------------------------------------------------------|------------|
| <b>Water's Edge Award Winning New England Clam Chowder</b> ..... | <b>\$6</b> |
| <i>Homemade Cheese Tortellini with a Rich Chicken Broth</i>      |            |
| <b>Tortellini en Brodo</b> .....                                 | <b>\$6</b> |
| <i>Homemade Cheese Tortellini with a Rich Chicken Broth</i>      |            |
| <b>Maine Lobster and Sweet Corn Chowder</b> .....                | <b>\$8</b> |
| <i>Native Corn, Fresh Tarragon</i>                               |            |

### *~ Salads ~*

|                                                                                                                                                                                                              |             |
|--------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------|-------------|
| <b>Starlight Garden Farms Baby Greens Salad</b> .....                                                                                                                                                        | <b>\$9</b>  |
| <i>Baby Native Tomatoes, Cucumbers, Watermelon Radish</i>                                                                                                                                                    |             |
| <i>Dressings: Pancetta Gorgonzola Dressing, Blackberry Balsamic Vinaigrette, Roasted Fennel and Citrus Vinaigrette, Kalamata Olive and Black Fig Vinaigrette, Roasted Garlic and Tomato Herb Vinaigrette</i> |             |
| <b>Classic Romaine Caesar Salad</b> .....                                                                                                                                                                    | <b>\$8</b>  |
| <i>Focaccia Croutons, Oven Dried Tomatoes, Shaved Parmesan Reggiano</i>                                                                                                                                      |             |
| <b>Insalata Capricciosa</b> .....                                                                                                                                                                            | <b>\$11</b> |
| <i>Fresh Mozzarella Cheese, Zucchini, Roasted Peppers, Heirloom Tomatoes</i>                                                                                                                                 |             |
| <b>Baby Arugula Salad</b> .....                                                                                                                                                                              | <b>\$11</b> |
| <i>Locally Grown Starlight Gardens Arugula, Asian Pears, Pancetta Bacon, Spring Onions, Spanish Sherry Wine Vinaigrette, Crumbled Chevre</i>                                                                 |             |

~ Entrées ~

|                                                                                                                                                                 |             |
|-----------------------------------------------------------------------------------------------------------------------------------------------------------------|-------------|
| <b>Spaghettoni alla Pesto</b> .....                                                                                                                             | <b>\$17</b> |
| <i>Basil Pesto, Toasted Pignolia Nuts, Oven Dried Tomatoes, Shaved Parmigiano Reggiano</i>                                                                      |             |
| <b>Linguini alla Vongole</b> .....                                                                                                                              | <b>\$17</b> |
| <i>Toasted Garlic and Tomatoes Broth, Baby Little Neck Clams, Fresh Basil</i>                                                                                   |             |
| <b>Fettuccine Carbonara</b> .....                                                                                                                               | <b>\$17</b> |
| <i>Homemade Pasta, Peas, Pancetta Bacon, Pecorino Romano</i>                                                                                                    |             |
| <b>Shrimp and Scallop Raviolis</b> .....                                                                                                                        | <b>\$25</b> |
| <i>Grilled Fennel and Heirloom Tomato Sauce, Basil Infused Olive Oil, Asparagus Tips</i>                                                                        |             |
| <b>All Natural Breast of Chicken</b> .....                                                                                                                      | <b>\$21</b> |
| <i>French-cut Bone in Chicken Breast, Pan Roasted with Artichoke Hearts, White and Green Asparagus and Golden Fingerling Potatoes, Roasted Garlic Thyme Jus</i> |             |
| <b>Fillet of Salmon Dattilo</b> .....                                                                                                                           | <b>\$27</b> |
| <i>Imported North Atlantic Salmon, Shiitake Mushrooms, Oven Dried Tomatoes, Escarole, Asiago Risotto</i>                                                        |             |
| <b>Native Block Island Swordfish</b> .....                                                                                                                      | <b>\$28</b> |
| <i>Parmigiano Reggiano and Panko Crust, Sicilian Orzo Salad, Wilted Dandelion Greens, Broccoli Rabe Pesto</i>                                                   |             |
| <b>Hawaiian Big Eye Tuna</b> .....                                                                                                                              | <b>\$33</b> |
| <i>Black Sesame Seared Rare, Tri-Colored Tobiko Vinaigrettes, Vegetable Maki Roll, Wasabi Oil Drizzle</i>                                                       |             |
| <b>Wild Striped Bass</b> .....                                                                                                                                  | <b>\$33</b> |
| <i>Coriander Seared, Spicy Red Curry Lemongrass Broth, Mussels, Yellow Basmati Rice, Tempura Haricot Verts</i>                                                  |             |
| <b>Fire Grilled Lobster and Sea Scallops</b> .....                                                                                                              | <b>\$38</b> |
| <i>1 ¼ Lb. Split Maine Lobster, Toasted Cumin and Black Bean Puree, Piquillo Pepper Emulsion, Baby Zucchini</i>                                                 |             |
| <b>Filet Mignon</b> .....                                                                                                                                       | <b>\$31</b> |
| <i>Peppercorn Seared, Roasted Shallot and Cabernet Sauvignon Glace di Viande, Portobello Mushroom Smashed Potatoes, Baby Carrots and Haricot Verts</i>          |             |
| <b>Colorado Lamb Loin</b> .....                                                                                                                                 | <b>\$37</b> |
| <i>Boneless Loin of Lamb, Pan Roasted, Beluga Lentil Pilaf, Sweet Herb Salad, Merlot Lamb Glace</i>                                                             |             |
| <b>Prime N.Y. Sirloin Steak</b> .....                                                                                                                           | <b>\$37</b> |
| <i>12 oz. of Certified Black Angus Beef, Homemade Steak Sauce, Summer Grilled Vegetables, Idaho Potato Frites</i>                                               |             |
| <b>Veal Porterhouse</b> .....                                                                                                                                   | <b>\$38</b> |
| <i>14 oz. Fire Grilled, Roquefort Bleu Cheese Compound Butter, Spring Onions, Roasted Garlic Potato Cake, Baby Romesco Cauliflower</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.