



The Restaurant at Water's Edge Luncheon Menu

~ Appetizers ~

Colossal Shrimp Cocktail	\$13
<i>Corn Tortilla Cup, Pickled Mango, Chipotle Cocktail Sauce</i>	
Maryland Jumbo Lump Crabcakes	\$13
<i>Caramelized Fennel and Citrus Salad, White Peach Beurre Blanc</i>	
Pulled Pork Spring Roll	\$10
<i>Spicy Kimchi Vegetables, Cilantro BBQ Sauce</i>	
Maine Lobster Macaroni and Cheese	\$12
<i>Cheddar and Gruyere Cheese, Truffled Panko Gratin</i>	
Tortellini Fileto di Pomodoro	\$10
<i>Imported Italian Tomato Sauce, Fresh Basil and Shaved Parmigiano Reggiano</i>	

~ Soups ~

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

~ Salads ~

Classic Romaine Caesar Salad	\$8
<i>Focaccia Croutons, Oven Dried Tomatoes, Shaved Parmesan Reggiano</i>	
With Grilled Marinated Chicken Breast	\$13
With Grilled Shrimp	\$14
*With Grilled Hanger Steak	\$15
With Grilled Salmon	\$16
Starlight Garden Farms Baby Greens Salad	\$8
<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>	
With Grilled Marinated Chicken Breast	\$13
With Grilled Shrimp	\$14
*With Grilled Hanger Steak	\$15
With Grilled Salmon	\$16
Baby Arugula and Grilled Calamari Salad	\$11
<i>Roasted Fennel, Cherry Tomatoes, Lemon Basil Vinaigrette</i>	
Insalata Capricciosa	\$11
<i>Fresh Mozzarella Cheese, Zucchini, Roasted Peppers, Heirloom Tomatoes</i>	
Starlight Garden Baby Spinach Salad	\$12
<i>Caramelized Summer Peaches, Toasted Pistachios, Peppercorn Bacon Lardoons, Crumbled Goat Cheese, White Peach and Champagne Vinaigrette</i>	

~ Sandwiches ~

Maine Lobster Cake Sandwich.....	\$16
<i>Toasted Kaiser Roll, Old Bay Aioli, Baby Arugula</i>	
Tuscan Panini.....	\$12
<i>Prosciutto di Parma, Hot Coppa, Sopressata, Fresh Mozzarella and Giardiniera</i>	
*Hanger Steak Sandwich.....	\$12
<i>Ciabatta Roll, Balsamic Grilled Onions, Piquillo Peppers, Boursin Cheese and Crimini Mushroom Spread</i>	
Turkey Pastrami Club Sandwich.....	\$12
<i>Toasted 7-Grain Bread, Sliced Avocado, Peppercorn Bacon, Honey Mustard Aioli</i>	
*Grilled Certified Angus Burger.....	\$11
<i>Choice of Cheeses: Cheddar, Swiss, American</i>	
*Water's Edge Signature Certified Angus Burger.....	\$12
<i>Hickory Smoked BBQ Sauce, Cheddar Cheese, Peppercorn Bacon, Fire Roasted Red Bell Peppers</i>	

~ Entrées ~

Linguini alla Vongole.....	\$17
<i>Toasted Garlic and Tomato Broth, Baby Little Neck Clams, Fresh Basil</i>	
Spaghettoni alla Pesto.....	\$16
<i>Basil Pesto, Toasted Pignolia Nuts, Oven Dried Tomatoes, Shaved Parmigiano Reggiano</i>	
With Grilled Chicken Breast.....	\$19
Filet of Salmon Dattilo.....	\$20
<i>Imported North Atlantic Salmon, Shiitake Mushrooms, Oven Dried Tomatoes, Escarole, Asiago Risotto</i>	
Herb Seared Breast of Chicken	\$17
<i>Pan Roasted Boneless Breast with Artichoke Hearts, Asparagus Tips, Fingerling Potatoes and Baby Carrots. Finished with Thyme Jus</i>	
*Petit Filet Mignon.....	\$19
<i>Skillet Seared, Cabernet Sauvignon Glace di Viande, Portobello Mushroom Whipped Potatoes, Haricot Verts and Baby Carrots</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.*