

APPETIZERS

- CEVICHE** 16.5
CITRUS MARINATED SHRIMP AND SCALLOPS WITH AVOCADO & FRESH TORTILLA CHIPS
- MUSSELS ROCKEFELLER** 17.5
MUSSELS, BACON, PERNOD CREAM SAUCE, WITH PARMESAN, BREAD CRUMBS AND SERVED WITH GRILLED GARLIC BREAD
- HEARTH CRAB CAKE** 16.5
TWO OVEN ROASTED LUMP CRAB CAKES WITH TARRAGON AIOLI, FRISÉE & TOMATOES.
- CALAMARI** 14.5
GOLDEN FRIED RINGS AND TENTACLES SERVED WITH MARINARA SAUCE
- BRUSSELS SPROUTS** 13.5
DEEP FRIED BRUSSELS SPROUTS TOSSED IN PARMESAN CHEESE AND GARLIC BUTTER THEN DRIZZLED WITH BALSAMIC REDUCTION
ADD BACON \$1
- COCONUT SHRIMP** 17
CRISP, FRIED SHRIMP SERVED WITH MANGO SALSA AND SWEET PLUM SAUCE
- CRAB BRUSCHETTA** 16.5
CRAB WITH TOMATOES, GARLIC, OLIVE OIL AND LEMON ZEST ON FRESH MOZZARELLA AND TOASTED BAGUETTE WITH BALSAMIC DRIZZLE & BASIL
- BYO MAC & CHEESE** 13.5
ELBOW MACARONI, CREAM SAUCE, CHEDDAR CHEESE AND BREAD CRUMBS. ADD: BROCCOLI, BACON, CHICKEN, SHRIMP, GOAT CHEESE, BLEU CHEESE, OR SERRANO FOR \$1 EACH
- SEARED AHI** 16.5
FRESH SEARED SUSHI-GRADE AHI SERVED WITH SESAME-CHILI SAUCE, GREEN ONION AND SEAWEED SALAD

FROM OUR OVEN

DOUGH MADE FRESH EVERY MORNING

- SPINACH FLATBREAD** 14
SPINACH, TOMATOES, MOZZARELLA AND RICOTTA CHEESES
- MUSHROOM & GOAT CHEESE FLATBREAD** 15
ROASTED MUSHROOMS, CARAMELIZED ONIONS, ARUGULA, SMOKED GOUDA AND HERBED GOAT CHEESE
- HAWAIIAN PIZZA** 18
DUROC CANADIAN BACON, GRILLED CARAMELIZED PINEAPPLE, MOZZARELLA CHEESE AND DICED RED BELL PEPPERS
- MARGHERITA PIZZA** 17.5
FRESH SLICED TOMATOES, OLIVE OIL, MARINARA, FRESH MOZZARELLA AND BASIL
- PIZZA RUSTICA** 18.5
GENOA SALAMI, PEPPERONI, SPICY SAUSAGE, ROASTED TOMATOES, BASIL, MOZZARELLA AND MARINARA
- BBQ CHICKEN PIZZA** 18
GRILLED CHICKEN BREAST, SWEET & TANGY BBQ SAUCE, MOZZARELLA AND SMOKED GOUDA CHEESES, RED ONION, AND CILANTRO
- VEGETARIAN PIZZA** 17.5
SPINACH, ARTICHOKE, GOAT CHEESE, MUSHROOMS, BASIL, MOZZARELLA, AND PESTO
- CHEESE PIZZA** 16.5
ADD MUSHROOMS, ARTICHOKE, ONIONS, SAUSAGE, PEPPERONI, PINEAPPLE, CANADIAN BACON OR ANCHOVY \$1 EACH



SOUPS AND SALADS

- CLAM CHOWDER** CUP 8 BOWL 10
SOUP DU JOUR CUP 8 BOWL 10
- MIXED GREENS SALAD** 13.5
MIXED GREENS WITH GOAT CHEESE, CHILIED PECANS, DRIED CRANBERRIES, AND BALSAMIC VINAIGRETTE
- CAESAR SALAD** 11
ROMAINE LETTUCE TOSSED IN OUR CAESAR DRESSING WITH PARMESAN CHEESE AND CROUTONS ADD ANCHOVY \$1
- SHRIMP COBB** 20
GRILLED SHRIMP WITH FRESH AVOCADO, HARDBOILED EGG, TOMATO, BACON, AND BLEU CHEESE TOSSED IN CHIPOTLE RANCH DRESSING
- STEAK SALAD** 21
GRILLED NEW YORK STEAK ON MIXED GREENS IN RED ONION VINAIGRETTE WITH PINE NUTS, PICKLED ONION, BLEU CHEESE, AND GRILLED GARLIC BREAD

"FIRST WE EAT, THEN WE DO EVERYTHING ELSE." -M.F.K. FISHER

OFF OUR BUTCHER'S BLOCK

START WITH A HOUSE OR CAESAR SALAD \$5

6 oz FILET MIGNON 34
SERVED WITH MASHED POTATOES AND SEASONAL VEGETABLES

12 oz RIBEYE 36
SERVED WITH SAUTÉED ASPARAGUS AND MASHED POTATOES

12 oz CENTER NEW YORK STRIP 35
SERVED WITH ROASTED RED POTATOES AND SEASONAL VEGETABLES



SAUCES

BÉARNAISE
HERB BUTTER

FRESH FISHERMAN'S DOCK

START WITH A HOUSE OR CAESAR SALAD \$5

SALMON 33
MISO MUSTARD GLAZED SALMON SET ON MASHED POTATOES AND GRILLED ASPARAGUS WITH GINGER BUTTER SAUCE

SWORDFISH 35
GRILLED SWORDFISH WITH CILANTRO-LIME BUTTER, AVOCADO CORN RELISH, MASHED POTATOES, AND SEASONAL VEGETABLES

BRANZINO 36
PAN SEARED FILET OF BRANZINO WITH OVEN ROASTED MUSHROOMS, SPINACH AND ORZO SAUTE WITH RED PEPPER COULIS

STUFFED SCALLOPS 35
PAN SEARED JUMBO SEA SCALLOPS STUFFED WITH SWEET LUMP CRAB AND BRIE, SERVED WITH HERBED ISRAELI COUSCOUS, SAUTÉED ASPARAGUS AND MISO BEURRE BLANC

ENTREES

EDGE CIOPPINO 32
SCALLOPS, SHRIMP, SEASONAL FISH, MUSSELS AND RED POTATOES IN A SPICED TOMATO BROTH, SERVED WITH GARLIC BREAD

SEAFOOD PAPPARDELLE 32
SEARED JUMBO SEA SCALLOPS, MUSSELS, SHRIMP, OVEN ROASTED MUSHROOMS, SPINACH AND SUNDRIED TOMATOES IN LOBSTER CREAM SAUCE

ROASTED CHICKEN 28
SKILLET ROASTED AIRLINE CHICKEN BREAST, SEASONAL VEGETABLES AND MASHED POTATOES WITH PAN GRAVY

MUSHROOM RAVIOLI 25
PORTOBELLO & PORCINI RAVIOLI WITH YELLOW SQUASH AND ZUCCHINI RIBBONS IN A CAJUN BROWN BUTTER SAUCE

FISH & CHIPS 21
BEER BATTERED ALASKAN COD WITH FRENCH FRIES, TARTAR SAUCE AND KALESRAW

FISH TACOS 19
TWO GRILLED MAHI-MAHI OR BEER BATTERED FRIED COD TACOS WITH CABBAGE, AVOCADO, PICO DE GALLO, AND BELL PEPPER-YOGURT SAUCE, SERVED WITH FRENCH FRIES

SHRIMP TACOS 19.5
TWO BLACKENED SHRIMP TACOS WITH CABBAGE, AVOCADO, MANGO SALSA AND BELL PEPPER-YOGURT SAUCE ARE SERVED WITH FRENCH FRIES

AHI TACOS 20
TWO RAW SUSHI-GRADE AHI TACOS WITH NAPA CABBAGE SLAW, SWEET CHILI SAUCE, SEAWEED SALAD AND AVOCADO, SERVED WITH FRENCH FRIES

CHEESEBURGER 17
HALF POUND BEEF PATTY WITH WHITE CHEDDAR, LETTUCE, TOMATOES, ONIONS AND PICKLES ON AN AMISH BUN, SERVED WITH FRENCH FRIES

SMOKED TUNA MELT 18
SMOKED ALBACORE TUNA WITH CHIPOTLE PEPPER, LEMON, MOZZARELLA CHEESE, AND TOMATO ON SOURDOUGH BREAD, SERVED WITH FRENCH FRIES

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