

APPETIZERS

CEVICHE	17
CITRUS MARINATED SHRIMP AND SCALLOPS WITH AVOCADO & FRESH TORTILLA CHIPS	
HONEY GLAZED SHRIMP	17
HONEY-GLAZED BEER-BATTERED SHRIMP SPRINKLED WITH CANDIED PECANS	
SHISHITO PEPPERS	12
CHARRED SHISHITO PEPPERS, COTIJA CHEESE, TAJIN, LIME WEDGES AND CRISP TORTILLA STRIPS	
LOBSTER & GOAT CHEESE CHILE RELLENO	15
SERVED IN CHIPOTLE SAUCE WITH COTIJA CHEESE AND BABY CILANTRO	
CRAB CAKE	16.5
TWO LUMP CRAB CAKES, TARRAGON AIOLI, ARUGULA AND TOMATOES	
CALAMARI	15
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	
CRAB BRUSCHETTA	16.5
CRAB WITH TOMATOES, GARLIC, OLIVE OIL AND LEMON ZEST ON FRESH MOZZARELLA AND TOASTED BAGUETTE WITH BALSAMIC DRIZZLE AND BASIL	
SMOKED SALMON PLATTER	20
SMOKED SALMON, CITRUS INFUSED CREAM CHEESE, TOMATOES, CUCUMBERS, RED ONION, CRISPY CAPERS, AND BAGEL CHIPS	

FROM OUR OVEN

DOUGH MADE FRESH EVERY MORNING

SPINACH FLATBREAD	14.5
SPINACH, TOMATOES, MOZZARELLA AND RICOTTA CHEESES	
MUSHROOM & GOAT CHEESE FLATBREAD	15.5
ROASTED MUSHROOMS, CARAMELIZED ONIONS, ARUGULA, SMOKED GOUDA AND HERBED GOAT CHEESE	
HAWAIIAN PIZZA	18.5
DUROC CANADIAN BACON, GRILLED PINEAPPLE, RED & GREEN BELL PEPPERS, AND MOZZARELLA CHEESE	
MARGHERITA PIZZA	17.5
FRESH SLICED TOMATOES, OLIVE OIL, MARINARA, FRESH MOZZARELLA AND BASIL	
PIZZA RUSTICA	19
GENOA SALAMI, PEPPERONI, SPICY SAUSAGE, ROASTED TOMATOES, BASIL, MOZZARELLA AND MARINARA	
BBQ CHICKEN PIZZA	18.5
GRILLED CHICKEN BREAST, HOUSE-MADE ANCHO CHILI BBQ SAUCE, MOZZARELLA AND SMOKED GOUDA CHEESES, RED ONION, AND CILANTRO	
VEGETARIAN PIZZA	18
SPINACH, ARTICHOKE, GOAT CHEESE, MUSHROOMS, MOZZARELLA, AND BASIL PESTO	
CHEESE PIZZA	16.5
ADD MUSHROOMS, ARTICHOKE, ONIONS, SAUSAGE, PEPPERONI, PINEAPPLE, CANADIAN BACON OR ANCHOVY \$1 EACH	

EDGEWATER GRILL

SOUP AND SALADS

CLAM CHOWDER	CUP 8.25	BOWL 10.25
MIXED GREENS SALAD	14	
MIXED GREENS WITH GOAT CHEESE, CHILIED PECANS, DRIED CRANBERRIES, AND BALSAMIC VINAIGRETTE		
CAESAR SALAD	11.5	
ROMAINE LETTUCE TOSSED IN OUR CAESAR DRESSING WITH PARMESAN CHEESE AND CROUTONS ADD ANCHOVY \$1 ADD CHICKEN \$6 ADD SHRIMP \$8		
SHRIMP COBB	20	
GRILLED SHRIMP WITH FRESH AVOCADO, HARDBOILED EGG, TOMATO, BACON, AND BLEU CHEESE TOSSED IN OUR HOUSE-MADE GREEN GODDESS DRESSING		

"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	35
SERVED WITH MASHED POTATOES AND SEASONAL VEGETABLES	
12 oz RIBEYE	37
SERVED WITH SAUTÉED ASPARAGUS AND MASHED POTATOES	
12 oz CENTER NEW YORK STRIP	36
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 OSCAR EN CROUTE	36
FILET OF SALMON IN PUFF PASTRY WITH LUMP CRAB, CHARRED ASPARAGUS AND BÉARNAISE SAUCE	
GRILLED SWORDFISH	36
GRILLED SWORDFISH IS SERVED OVER BLACK TRUFFLE YAKI SOBA NOODLES, WILD MUSHROOM MEDLEY AND ASPARAGUS TIPS	
STUFFED SCALLOPS	37
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	33
SCALLOP, SHRIMP, MUSSELS, SEASONAL FISH, AND RED POTATOES IN A SPICED TOMATO BROTH, SERVED WITH GARLIC BREAD	
SEAFOOD PAPPARDELLE	34
SCALLOP, 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	22
BEER BATTERED ALASKAN COD WITH FRENCH FRIES, TARTAR SAUCE AND KALESRAW	
FISH TACOS	19.5
TWO GRILLED MAHI-MAHI TACOS WITH CABBAGE, AVOCADO, PICO DE GALLO, AND BELL PEPPER-YOGURT SAUCE, SERVED WITH FRENCH FRIES	
SHRIMP TACOS	20
TWO BLACKENED SHRIMP TACOS WITH CABBAGE, AVOCADO, MANGO SALSA AND BELL PEPPER-YOGURT SAUCE, SERVED WITH FRENCH FRIES	
AHI POKE BOWL	20
SASHAMI-GRADE RAW AHI TUNA OVER BROWN RICE IS GARNISHED WITH CUCUMBER, JALAPEÑO, AVOCADO, PINEAPPLE, TOASTED ALMONDS, SHREDDED NORI AND PICKLED RED ONIONS	
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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