



DINNER

APPETIZERS

WATER'S EDGE CEVICHE	18
Shrimp, scallops, fish, red onions, cilantro, finished in a fresh lime juice.	
MARYLAND CRAB CAKES	17
Lump crab meat served with fresh arugula and mango tartar sauce.	
JUMBO SHRIMP COCKTAIL	18
5 fresh jumbo shrimp, Aruban boiled in pickling spices and chilled, served with spicy cocktail sauce with horseradish for dipping.	
TOMATOES BRUSCHETTA	14
Freshly diced vine-ripe tomatoes, chopped basil, oregano, salt & pepper, tossed in a balsamic vinaigrette served on toasted crostini.	
ESCARGOT	15
Tender escargot baked in garlic lemon butter, topped with parmesan breadcrumbs.	
CRISPY CALAMARI	16
Fresh calamari dipped in our seasoned flour, flash fried golden, served with soy ginger and sweet chili dipping sauce.	
TUNA TARTARE	17
Diced Ahi tuna, red onions, chives, mixed with sriracha soy sauce, served over crispy wontons and avocado and topped with seaweed salad and sesame seeds.	
COCONUT SHRIMP	16
Plump shrimp coated with coconut batter, flash fried, served with a warm marmalade horseradish dipping sauce.	
CHEESE RAVIOLI	14
Stuffed with cheese finished with tomato cream sauce.	

SALADS & SOUP

WATER'S EDGE WEDGE SALAD	15
Crisp wedge of romaine lettuce, topped with blue cheese dressing, diced tomatoes, chopped house bacon, caramelized pecans, blue cheese crumbles, drizzled balsamic glaze. (Grilled Chicken • 11 / Shrimp • 13 / Grouper • 11)	
CLASSIC CAESAR SALAD	14
Fresh romaine dressing, tossed in our own Caesar dressing, with house made garlic croutons, and shaved parmesan cheese. (Grilled Chicken • 11 / Shrimp • 13 / Grouper • 11)	
HOUSE SALAD	15
Fresh house greens, topped with bacon, Monterey Jack & cheddar cheese, garlic croutons, diced tomatoes. With your choice of dressing. (Add grilled chicken 11 • shrimp 13 • grouper 11)	
SHRIMP LOUIE SALAD	18
Fresh shrimp poached & chilled, tossed in Louie dressing, bibb lettuce, fresh avocado, vine ripe tomatoes, english cucumbers, classic vinaigrette.	
CLASSIC FRENCH ONION SOUP	11
Caramelized onions, cooked slow in broth, parmesan crouton and melted cheese, baked in a traditional crock.	
CRAB AND CORN CHOWDER	13
A rich and creamy chowder with lump crab meat, corn and vegetables.	
LOBSTER BISQUE	13
New England style bisque from a classical lobster stock, rich and creamy with a hint of sherry and spice.	

All prices are in US dollars, prices are subject to 15% service charge.



DINNER

SEAFOOD, CHICKEN & PASTA

WATER’S EDGE FISH MARKET (MAHI-MAHI • 29 / SNAPPER • 31 / GROUPER • 29 / SALMON • 31)

grilled, pan sauteed, or oven-roasted, served with a choice of sauce, lemon garlic butter, fresh Herb butter or mango salsa or creole sauce. Served with homemade mashed potatoes and fresh vegetables.

AHI TUNA 32

Sesame seed crusted, seared rare, wasabi mashed potatoes, soy-ginger sauce and balsamic glaze topped with an Asian salad tossed with honey lime vinaigrette.

SEAFOOD DIABLO 32

Shrimp, mussels, clams, garlic, butter, crushed red pepper, white wine, spicy marinara, parmesan, linguini, grilled garlic Ciabatta.

FETTUCCINE ALFREDO (CHICKEN • 29 / SHRIMP • 31)

Classic dish prepared with heavy cream, garlic, shallots, parmesan cheese and fettuccine.

SHRIMP & CLAM SAUCE WITH ANGEL HAIR PASTA (WHITE OR RED) 30

Whole clams, chopped clams and plump shrimp, white wine, garlic, butter, crushed red pepper, fresh basil, angel hair pasta, grilled garlic Ciabatta.

SHRIMP SCAMPI 31

Jumbo shrimp, garlic, lemon, white wine, parmesan cheese over a bed of linguini, grilled garlic ciabatta.

CHICKEN FRANCESE 30

Chicken breast, light season floured, pan seared, white wine, lemon juice, butter, parsley. Served with homemade mashed potatoes and fresh vegetables.

CHICKEN PARMESAN 30

Chicken breast, light season floured, panko-breading, pan seared & finished in the oven, butter, topped with marinara, provolone, parley, angel hair pasta.

BUTCHER BLOCK

- All our steaks are seasoned with a blend of kosher salt and freshly cracked black pepper.
Served with homemade mashed potatoes and seasoned vegetables.

- Offered with a choice of sauce: Chimichurri, Lemon Garlic Butter, Mushroom Sauce, Peppercorn Demi, Bacon Blue Cheese Butter.

PETITE 6OZ. FILET 34

Seasoned and grilled.

12OZ. RIB EYE 39

Man seared and finished in the oven.

12OZ. NEW YORK STRIP 37

Center cut, seasoned and grilled.

8OZ. FILET 39

Seasoned and grilled.

FRENCH RACK OF LAMB 45

Seasoned with garlic and herbs oven roasted.

PORK CHOP 34

14 ounce pan seared, then oven roasted, finished with apple glaze.

Side Items: Mashed potatoes 6 • Baked potatoes 6 • Cajun fries 8 • Traditional fries 6 • Asparagus 6 • Seasoned vegetables 6.

All prices are in US dollars, prices are subject to 15% service charge.