

specials



EDGEWATER

RESTAURANT

wine list



APPETIZERS

CRAB BISQUE 10

Made with shredded crab meat

TOMATO & GOAT CHEESE BRUSCHETTA 12

Crisp focaccia wedges topped with diced red & yellow tomato, red onion & goat cheese

FRIED RAVIOLI 12

Fried cheese ravioli served over fresh mozzarella, marinara & basil

PISTACHIO GNOCCHETTI 13

Small potato gnocchi tossed with sun-dried tomato & crushed pistachio in a pesto cream sauce

PRINCE EDWARD ISLAND MUSSELS 14

Fresh pomodoro, roasted garlic, fresh herbs & white wine

FREGOLA & RAPINI 14

Fregola pasta (similar to couscous) tossed with broccoli rabe, sausage, shiitaki mushroom, roasted garlic & extra virgin olive oil. Topped with ricotta salata

MEATBALLS & BURRATA 15

Beef meatballs & burrata mozzarella with marinara & fresh basil

FRIED CALAMARI 15

Served with spicy marinara & pesto aioli

SHRIMP & CRIMINI MUSHROOM RISOTTO 15

Topped with shaved parmesan & a drizzle of white truffle oil

EDGEWATER CRAB CAKES 16

Made with jumbo lump crab meat. Served with roasted red pepper tarter sauce

CHAR BROILED OYSTERS 16

6 Char-broiled oysters with garlic, parmesan, sriracha & herbs. Served with focaccia wedges

PAN SEARED YELLOWFIN TUNA* 17

Sesame seared sushi-grade tuna served rare & drizzled with spicy sriracha aioli

LAMB CHOPS* 17

Three Single cut herb crusted lamb chops drizzled with fresh mint & pistachio pesto. Served over roasted zucchini puree

SALADS

GARDEN SALAD 9

Romaine lettuce topped with grape tomatoes, olives, cucumber, carrot & red onion
When ordered with an entrée +5

CAESAR SALAD 12

Crisp romaine, parmesan, & focaccia croutons
Add Grilled Herb Chicken or Fried Calamari ++ 5

SLICED PEAR & GORGONZOLA SALAD 13

Mesclun tossed with seedless red grapes, toasted slivered almonds, gorgonzola cheese & white balsamic vinaigrette

KALE & BEET SALAD 13

Chopped kale tossed with slivered almonds, roasted yellow tomatoes, caramelized onions & feta cheese

CRAB & AVOCADO SALAD 17

Jumbo lump crab & avocado served over arugula, red onion & grape tomato, topped with crispy pancetta

FARRO & DUCK SALAD 17

Braised duck, farro, arugula, sun-dried cherries, pistachio, goat cheese & white balsamic vinaigrette

ARTICHOKE & PROSCIUTTO SALAD 18

Prosciutto, artichoke hearts, burrata, roasted red peppers, kalamata olives, arugula, focaccia & drizzled with fennel pollen infused olive oil

PASTA

PENNE ALLA MIMO 24

Pancetta, mushroom & mozzarella in a marsala meat sauce with a touch of cream

PASTA AL FORNO 24

Baked orecchiette pasta tossed with ricotta, peas & meat sauce. Topped with melted mozzarella

PENNE CON POLPETTE 24

Tossed with mini chicken meatballs, mushroom, sun-dried tomato & spinach in a marsala cream sauce. Topped with crumbled gorgonzola

ORECCHIETTE BROCCOLI RABE & SAUSAGE 25

Tossed with sun-dried tomato, sausage, extra virgin olive oil, roasted garlic & topped with shaved parmesan

GNOCCHETTI BOLOGNESE 27

Small potato gnocchi tossed with a ground sausage & beef bolognese, topped with stracciatella cheese

SHRIMP FRA DIAVOLO 28

Spicy marinara & jumbo shrimp over linguinette

LINGUINETTE CHOPPED CLAM SAUCE 28

Fresh chopped clams, crushed red pepper, parsley, pecorino romano, roasted garlic & extra virgin olive oil

FRUTTI DI MARE 31

Shrimp, calamari, chopped clams & mussels in Pomodoro sauce over linguinette

LOBSTER PASTA 33

Orecchiette pasta, lobster meat, shiitaki mushroom & roasted grape tomatoes with sherry, marscapone & a touch of cream

CHEESE RAVIOLI 19

Topped with marinara & grated pecorino romano

GLUTEN FREE FUSILLI +3

Gluten free fusilli is available for any pasta dish

FRESH PASTA +4

Substitute dry pasta with house made fresh pasta (ask server for pasta shape)

ENTRÉES

EGGPLANT ROLLATINI 26

Stuffed with ricotta & spinach. Topped with marinara, mozzarella & fresh basil. Served with linguinette tossed in marinara

SHRIMP OREGANATA & RISOTTO 28

Broiled with oreganata seasoning & scampi sauce. Served over fresh tomato risotto

ROASTED SALMON 30

Drizzled with pesto & dill tzatziki. Served over a mediterranean farro salad

SEAFOOD STUFFED FLOUNDER 30

Shrimp, scallop & crab stuffing, topped with a pink roasted garlic pomodoro sauce. Served with garlic roasted seasonal vegetable

CHICKEN PARMIGIANA 26

Fried cutlet topped with marinara, mozzarella & fresh basil. Served with linguinette tossed in marinara

HERB CRUSTED CHICKEN 26

Grilled herb seasoned cutlet topped with diced red & yellow tomato, red onion & feta cheese. Served over chopped kale & beet salad

CHICKEN STRACCIATELLA 27

Chicken milanese topped with prosciutto, stracciatella cheese, grape tomatoes & chopped basil

VEAL MILANESE 31

Fried veal cutlet topped with baby arugula, diced red & yellow tomato, red onion & shaved ricotta salata

VEAL PIZZAIOLA 33

Breaded veal cutlet topped with sweet roasted red & yellow peppers, onion, roasted garlic and pomodoro. Served with linguinette pasta tossed in marinara

YELLOWFIN TUNA* 33

Dry rubbed & pan seared tuna. Drizzled with sriracha aioli & topped with eggplant caponata. Served with asparagus

FILET MIGNON AU POIVRE* 38

Crushed peppercorn & brandy sauce, topped with rosemary & gorgonzola. Served with rosemary roasted fingerling potatoes & garlic roasted seasonal vegetables

16 OZ. RIBEYE STEAK* 39

Dry rubbed Ribeye, topped with white truffle oil & porcini butter. Served with french fries

FILET MIGNON & SHRIMP* 44

Grilled filet mignon topped with a crimini mushroom sauce & shrimp oreganata over spinach. Served with rosemary roasted fingerling potatoes

Before placing your order, please inform your server if a person in your party has a food allergy

*(This item is cooked to order) Consuming under cooked seafood or meats can increase your risk for food born illness, especially if you have certain medical conditions.

12" PIZZA

Pizza dough made in house & hand tossed

CHEESE PIZZA 15

Traditional New York style cheese pizza

FRESH MOZZARELLA & BASIL PIZZA 16

Margherita pizza with tomato sauce, fresh mozzarella & fresh basil

EGGPLANT PIZZA 18

Roasted eggplant, fresh pomodoro, basil, ricotta & mozzarella

SLICED PEAR & GORGONZOLA PIZZA 18

Sliced pears, mozzarella, gorgonzola, walnuts & fresh thyme. Drizzled with a balsamic reduction

BROCCOLI RABE PIZZA 19

Broccoli rabe, sausage, pesto sauce, pine nuts, mozzarella & stracciatella cheese

CHORIZO PIZZA 19

Spicy chorizo sausage, chicken meatballs, roasted yellow tomato, basil, red onions & mozzarella

ROSEMARY CHICKEN PIZZA 19

Grilled herb chicken, rosemary, arugula, roasted peppers, pesto sauce, mozzarella & ricotta salata

GRILLED SHRIMP PIZZA 21

Prosciutto, arugula, parmesan, grilled shrimp, white truffle oil & topped with goat cheese

ROASTED DUCK PIZZA 21

Braised L.I. duck, mozzarella cheese, sun-dried tomato, red onion, crimini mushroom, marscapone cheese & drizzled with pomegranate balsamic reduction

GLUTEN-FREE PIZZA CRUST +3

May be substituted for regular crust

CUSTOM PIZZA - 19

CHEESE PIZZA WITH UP TO THREE (3) TOPPINGS:

Sausage - chorizo - chicken - pepperoni - chicken meatballs
beef meatballs - prosciutto - pancetta - ricotta - roasted red peppers olives - anchovies - roasted eggplant - gorgonzola - mushroom roasted garlic - sundried tomato - broccoli rabe - spinach
goat cheese - stracciatella cheese

Pesto may be substituted for tomato sauce

SIDE ORDERS

ROASTED VEGETABLES 6

SPINACH 8

PASTA 6

RISOTTO 7

ROASTED POTATOES 6

BROCCOLI RABE 8

FRENCH FRIES 6

TRUFFLE FRIES 8



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SPECIALTY COCKTAILS

TRUE BLEU MARTINI 15

True vodka, bleu cheese stuffed olives, sprig of rosemary & splash of olive juice

VENETIAN NEGRONI 14

Hardshore gin, select aperitif, sweet vermouth, orange peel

HABANERO MULE 13

Hellisoy Habanero Vodka, ginger beer & fresh lime

GINGER HERRADURA 14

Herradura tequila, fresh ginger & tumeric juice, lemon juice, honey & splash club soda. Tajin rim

BLUEBERRY MOJITO 13

Bacardi rum, simple syrup, muddled limes, blueberries & mint. Splash of club soda

PARADISE PASSION 13

Monkey in Paradise vodka, aperol, passion fruit puree, prosecco & splash club soda in champagne flute

KENTUCKY STORM 13

Woodford rye, ginger beer, bitters & lemon twist

EDGEWATER MARTINI 14

Skyy coconut vodka, splash blue curacao, coconut puree & coconut shavings

REDEMPTION OLD FASHIONED 14

Redemption bourbon, spiced demerara syrup, bitters & orange peel

BERRY NAUGHTY MARTINI 14

Stoli blueberry, St Germaine, muddled blueberry, lemon & mint

MEZCAL PALOMA 13

Mezcal & tequila, st germaine, grapefruit juice & splash club soda

WHITE OR RED SANGRIA RUM PUNCH

MARGARITA margarita flavors - classic, coconut, strawberry, passion fruit, jalapeno

16 oz. \$14

34 oz. \$28

WHITE WINE BY THE GLASS

PINOT GRIGIO, TAVERNELLO, ITALY 10

PROSECCO, AMOROSO, ITALY 11

SAUVIGNON BLANC, MASSEY DACTA, NEW ZEALAND 12

CHARDONNAY, DAVIS BYNUM, SONOMA 12

RIESLING, PAUMANOK, LONG ISLAND 12

ROSE, MAISON DE ROSE, PROVENCE 12

GAVI, CONTI SPERONI, PIEDMONTE 14

SANCERRE, ALEX CHAUMEAU, FRANCE 16

RED WINE BY THE GLASS

MONTEPULCIANO, MONTEFRESCO, ITALY 10

MALBEC, BELGRANO, ARGENTINA 10

CABERNET SAUVIGNON, AUSPICION, CALIFORNIA 11

PINOT NOIR, CANYON ROAD, CALIFORNIA 11

MERLOT, PALMER, LONG ISLAND 12

CAB BLEND, CA`MOMI, NAPA 12

BABY AMARONE, MASI, VERONA 14

SUPER TUSCAN, ZINGARI, TUSCANY 14

BAROLO, CUCINA DEL TORCC, ITALY 16

BEER

PERONI DRAFT 7

PALM DRAFT 7

MONTAUK WAVE

CHASER IPA DRAFT 7

TWIN FORKS CHROMATIC ALE DRAFT 7

BUDWEISER BOTTLE 6

COORS LIGHT BOTTLE 6

HEINEKEN BOTTLE 6

CORONA BOTTLE 6

CORONA LIGHT BOTTLE 6

STELLA CAN 6

MTK SUMMER CAN 6

NEW CASTLE CAN 6

FAT TIRE CAN 6

BLUE MOON CAN 6

MICHELOB ULTRA CAN 6

MILLER LITE CAN 6

HEINEKEN 00 NA CAN 6

MONTAUK SPIKED SELTZER 6

Canned beers are poured into a glass