

specials



EDGEWATER RESTAURANT

wine list



APPETIZERS

GARLIC & PARMESAN FOCACCIA 4
6 focaccia wedge bread bowl with roasted garlic, extra virgin olive oil & shaved parmesan
side of marinara +1

TOMATO & GOAT CHEESE BRUSCHETTA 13
Crisp focaccia wedges topped with diced red & yellow tomato, red onion & goat cheese

FRIED RAVIOLI 13
Fried cheese ravioli served over fresh mozzarella, marinara & basil

MEATBALLS & BURRATA 16
Beef meatballs & burrata mozzarella with marinara & fresh basil. Served with garlic focaccia

SAUSAGE PINWHEEL 17
Sausage pinwheel served over fregola sarda with chopped broccoli rabe, shiitaki mushroom, calabrese peppers & whole roasted garlic. Topped with shaved parmesan

PRINCE EDWARD ISLAND MUSSELS 16
Fresh pomodoro, roasted garlic, fresh herbs & white wine

FRIED CALAMARI 16
Served with spicy marinara & pesto aioli

EDGEWATER CRAB CAKES 20
Made with lump crab meat. Served with roasted red pepper tarter sauce

CHAR BROILED OYSTERS 17
6 Char-broiled oysters with garlic, parmesan, sriracha & herbs.
Served with garlic focaccia

PAN SEARED TUNA* 18
Sesame seared sushi-grade tuna served rare. Served over wakame seaweed salad & drizzled with spicy sriracha aioli

LAMB CHOPS* 19
Three Single cut herb crusted lamb chops drizzled with fresh mint & pistachio pesto. Served over roasted zucchini puree

PASTA

PASTA PRIMAVERA 24
Rigatoni pasta tossed with mushroom, sun-dried tomato & spinach in a marsala cream sauce. Topped with crumbled gorgonzola

BROCCOLI RABE & SAUSAGE PASTA 26
Rigatoni pasta tossed with sun-dried tomato, sausage, extra virgin olive oil, roasted garlic & topped with shaved parmesan

RIGATONI BOLOGNESE 26
Ground sausage & beef bolognese topped with stracciatella cheese

SHRIMP FRA DIAVOLO 29
Spicy marinara & jumbo shrimp, pecorino romano, over linguinette

LINGUINETTE CHOPPED CLAM SAUCE 29
Fresh chopped clams, crushed red pepper, parsley, pecorino romano, roasted garlic & extra virgin olive oil

FRUTTI DI MARE 32
Shrimp, calamari, salmon & mussels in white wine & roasted garlic marinara sauce over linguinette

LOBSTER PASTA 37
Rigatoni pasta, lobster meat, shiitaki mushroom & roasted grape tomatoes with sherry, marscapone & a touch of cream

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)

SALADS

GARDEN SALAD 12
Romaine lettuce topped with grape tomatoes, olives, cucumber, carrot & red onion
When ordered with an entrée +6

CAESAR SALAD 14
Crisp romaine, parmesan, & focaccia croutons

SLICED PEAR & GORGONZOLA SALAD 15
Mesclun tossed with seedless red grapes, toasted slivered almonds, gorgonzola cheese & white balsamic vinaigrette

KALE & BEET SALAD 16
Chopped kale tossed with slivered almonds, roasted yellow tomatoes, caramelized onions & feta cheese

CRAB & AVOCADO SALAD 24
Jumbo lump crab & avocado served over arugula, grape tomato and red onion salad. Topped with crispy pancetta & served with focaccia crostini

ADD TO ANY SALAD

Grilled Chicken +7
Shrimp +10
Half Salmon +10
Full Salmon +20

ENTRÉES

EGGPLANT ROLLATINI 27
Stuffed with ricotta & spinach. Topped with marinara, mozzarella & fresh basil. Served with linguinette tossed in marinara

SHRIMP OREGANATA & RISOTTO 29
Broiled with oreganata seasoning & scampi sauce.
Served over fresh tomato risotto

ROASTED SALMON 32
Topped with dollop of lemon dill tzatziki & served over corn and fregola salad

YELLOWFIN TUNA* 33
Dry rubbed & pan seared tuna. Drizzled with sriracha aioli & topped with eggplant caponata. Served with grilled asparagus

ROASTED BRANZINO 38
Two filets of crispy skin branzino roasted with extra virgin olive oil & lemon. Served with a mediterranean quinoa salad & calabrese peppers

CHICKEN PARMIGIANA 27
Fried cutlet topped with marinara, mozzarella & fresh basil.
Served with linguinette tossed in marinara

HERB CRUSTED CHICKEN 27
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 33
Fried veal cutlet topped with baby arugula, diced red & yellow tomato, red onion & shaved parmesan

FILET MIGNON AU POIVRE* 40
Crushed peppercorn & brandy sauce, topped with rosemary & gorgonzola. Served with rosemary roasted fingerling potatoes & grilled asparagus

16 OZ. RIBEYE STEAK* 42
Dry rubbed Ribeye, topped with white truffle oil & porcini butter.
Served with french fries

FILET MIGNON & SHRIMP* 46
Grilled filet mignon topped with a crimini mushroom sauce & shrimp oreganata over spinach. Served with rosemary roasted fingerling potatoes

SIDE ORDERS

ASPARAGUS 10

SPINACH 10

BROCCOLI RABE 10

SIDE PASTA 10

FRENCH FRIES 8

ROASTED POTATOES 8

PARMESAN TRUFFLE FRIES 11

FRESH TOMATO RISOTTO 13

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

MARGHERITA PIZZA 17

Margherita pizza with tomato sauce, fresh mozzarella & fresh basil

SLICED PEAR & GORGONZOLA PIZZA 19

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

ROSEMARY CHICKEN PIZZA 20

Grilled chicken, rosemary, arugula, roasted peppers, pesto sauce, mozzarella & shaved parmesan

GRILLED SHRIMP PIZZA 22

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

ROASTED DUCK PIZZA 22

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 - 20

CHEESE PIZZA WITH UP TO THREE (3) TOPPINGS:

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

Pesto may be substituted for tomato sauce

KIDS MENU

CHEESE PIZZA 16

Traditional NY style cheese pizza

PASTA MARINARA OR BUTTER 10

PASTA WITH MEATBALL 14

Pasta with one meatball & marinara

MOZZARELLA STICKS 12

CHICKEN FINGERS & FRIES 14

HALF ORDER CHEESE RAVIOLI 11

3 cheese ravioli topped with marinara

CHEESE RAVIOLI 22

6 cheese ravioli topped with marinara



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SPECIALTY COCKTAILS

SUMMER BLOSSOM 15

Ketel One peach & orange blossom vodka, raspberry puree, fresh squeezed lemon, mint and club soda, served in wine glass with ice

PURPLE REIGN 15

Absolut watermelon & lemonade with an empress indigo gin floater. Stir before drinking

RHUBARB WHALE 15

Heimat handcrafted Rhubarb Liqueur, Gray Whale gin & splash of tonic

SEVILLA NEGRONI 15

Tanqueray Sevilla orange gin, lo-fi aperitif, sweet vermouth, orange peel

KENTUCKY STORM 15

Jeffersons bourbon, ginger beer, bitters & lemon twist

BLUEBERRY MOJITO 15

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

THE BOOSTER 15

Hula Hut lemongrass & ginger vodka, ginger juice, tumeric juice, lemon juice, honey & splash of ginger beer

HABANERO MULE 14

Hellisoy habanero vodka, ginger beer & fresh lime

TRUE BLEU MARTINI 16

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

AMALFI COAST 15

Malfy arancia gin, aperol, lemongello, prosecco with a dash of bitters & a splash of club soda, served in a wine glass with ice

SAGAMORE OLD FASHIONED 15

Sagamore rye, spiced demerara syrup, bitters & orange peel

BERRY NAUGHTY MARTINI 15

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

THE EDGE MARTINI 15

Diplomatico white rum, splash blue curacao, coconut puree & coconut shavings

SMOKE SHOW 16

Altos Anejo tequila, fresh squeezed lime, grapefruit juice, muddled cucumber, splash of simple syrup, ginger beer & mezcail

WHITE OR RED SANGRIA

RUM PUNCH

MARGARITA margarita flavors

- classic, coconut, strawberry, raspberry, passion fruit, jalapeno

16 oz. \$15

34 oz. \$30

WHITE WINE BY THE GLASS

PROSECCO, MASCHIO, ITALY 12

PINOT GRIGIO, CASAL THAUERO, ITALY 12

SAUVIGNON BLANC, CROSSINGS, NEW ZEALAND 13

SCUTTLEHOLE CHARDONNAY, CHANNING DAUGHTERS, LONG ISLAND 13

RIESLING, PAUMANOK, LONG ISLAND 13

ROSE, HAYES RANCH, CALIFORNIA 12

ROSE, GRAND JARDIN, PROVENCE 14

GAVI, SAN MATTEO, PIEDMONTE 15

SANCERRE, ST MARTIN, FRANCE 17

RED WINE BY THE GLASS

MONTEPULCIANO, MONTEFRESKO, ITALY 12

ROSSO FRESCO (RED BLEND), CHANNING DAUGHTERS, LONG ISLAND 12

MALBEC, BODEGA NORTON, ARGENTINA 12

CABERNET SAUVIGNON, AUSPICION, CALIFORNIA 12

PINOT NOIR, SANDY BANK, CALIFORNIA 12

MERLOT, PALMER, LONG ISLAND 13

NAPA CAB, ANNABELLA, NAPA VALLEY 16

ROSSO DI MONTALCINO, MOLINO DEL PIANO, TUSCANY 15

BABY AMARONE, MASI, VERONA 15

BAROLO, CUCINA DEL TORCC, PIEDMONT 17

BEER

PERONI DRAFT 8

PALM DRAFT 8

MONTAUK WAVE

CHASER IPA DRAFT 8

TWIN FORKS SUMMER NOTES 8

CORONA BOTTLE 7

BUDWEISER BOTTLE 6

COORS LIGHT BOTTLE 6

HEINEKEN BOTTLE 7

MTK SUMMER CAN 6

MICHELOB ULTRA CAN 6

BUD LIGHT CAN 6

STELLA CAN 7

BLUE MOON CAN 7

HEINEKEN 00 NA CAN 7

CORONA LIGHT CAN 7

HIGH NOON SELTZER 7

Canned beers are poured into a glass