specials

wine list

EDGEWATER RESTAURANT

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 14
Crisp focaccia topped with diced tomato, red onion & goat cheese

FRIED RAVIOLI 14
Fried cheese ravioli served over fresh mozzarella, marinara & basil

MEATBALLS & BURRATA 17
Beef meatballs & burrata mozzarella with marinara & fresh basil. Served with garlic focaccia

SAUSAGE PINWHEEL 18
Sausage pinwheel served over fregola sarda with chopped broccoli rabe, shiitake mushroom, calabrese peppers & whole roasted garlic. Topped with shaved parmesan

PRINCE EDWARD ISLAND MUSSELS 18
Fresh pomodoro, roasted garlic, fresh herbs & white wine. Served with garlic focaccia

FRIED CALAMARI 18
Served with spicy marinara & pesto aioli

CHAR BROILED OYSTERS 18
6 Char-broiled oysters with garlic, parmesan, sriracha & herbs.
Served with garlic focaccia

PAN SEARED TUNA* 20
Sesame seared sushi-grade tuna served rare. Served over wakame seaweed salad & drizzled with spicy sriracha aioli

EDGEWATER CRAB CAKES 21
Made with lump & jumbo lump crab meat. Served with roasted red pepper tartar sauce

LAMB CHOPS* 22
Three single cut herb crusted lamb chops drizzled with a fresh mint & pistachio pesto. Served over roasted garlic mashed cauliflower

PASTA

All pasta & semolina pasta flour imported from italy

PASTA PRIMAVERA 26
Rigatoni pasta tossed with mushroom, sun-dried tomato & spinach in a marsala cream sauce. Topped with crumbled gorgonzola

BROCCOLI RABE & SAUSAGE PASTA 28
Rigatoni pasta tossed with sun-dried tomato, sausage, extra virgin olive oil, roasted garlic & topped with shaved parmesan

RIGATONI BOLOGNESE 28
Ground sausage & beef bolognese topped with stracciatella cheese

SHRIMP FRA DIAVOLO 32
Spicy marinara & jumbo shrimp, pecorino romano, over linguine

LINGUINE CHOPPED CLAM SAUCE 32
Fresh chopped clams, crushed red pepper, parsley, pecorino romano, roasted garlic & extra virgin olive oil

FRUTTI DI MARE 38
Shrimp, calamari, salmon & mussels in white wine, roasted garlic marinara sauce & pecorino romano over linguine

LOBSTER PASTA 40
Rigatoni pasta, lobster meat, shiitake mushroom &
roasted grape tomatoes with sherry, mascarpone & a touch of cream

GLUTEN FREE PENNE +3
Gluten free penne is available for any pasta dish

FRESH PASTA +4
Substitute dry pasta with house made fresh pasta (ask server for pasta shape)

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

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SALADS

GARDEN SALAD 12
Romaine lettuce topped with grape tomatoes, olives, cucumber, carrot & red onion

CAESAR SALAD 15
Crisp romaine, parmesan, & focaccia croutons

SLICED PEAR & GORGONZOLA SALAD 16
Mesclun tossed with seedless red grapes, toasted slivered almonds, gorgonzola cheese & white balsamic vinaigrette

KALE & BEET SALAD 17
Chopped kale tossed with slivered almonds, roasted yellow tomatoes, caramelized onions & feta cheese

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

ADD TO ANY SALAD
Grilled Chicken +7 Grilled Shrimp +12 Half Salmon +10 Full Salmon +20

ENTRÉES

EGGPLANT ROLLATINI 29
Stuffed with ricotta & spinach. Topped with marinara, mozzarella & fresh basil. Served with linguine tossed in marinara

SHRIMP OREGANATA & RISOTTO 32
Broiled with oreganata seasoning & scampi sauce.
Served over fresh tomato risotto

ROASTED SALMON 33
Topped with a dollop of lemon dill tzatziki. Served with roasted corn & fregola salad

YELLOWFIN TUNA* 35
Dry rubbed & pan seared tuna. Drizzled with sriracha aioli
& topped with eggplant caponata. Served with grilled asparagus

ROASTED BRANZINO 39
Two filets of crispy skin branzino roasted with extra virgin olive oil & lemon.
Served with broccoli rabe, whole roasted garlic & calabrese peppers

CHICKEN PARMIGIANA 30
Fried cutlet topped with marinara, mozzarella & fresh basil. Served with linguine tossed in marinara

HERB CHICKEN MARSALA 30
Grilled herb seasoned cutlet topped with a mushroom marsala sauce.
Served with grilled asparagus

CHICKEN STRACCIATELLA 30
Chicken milanese topped with prosciutto, stracciatella cheese, grape tomatoes & chopped basil

VEAL MILANESE 35
Fried veal cutlet topped with baby arugula, diced tomato, red onion & shaved parmesan

PORK OSSO BUCCO 36
Slow braised pork shank served over roasted garlic mashed cauliflower

10 OZ. FILET MIGNON AU POIVRE* 50
Crushed peppercorn & brandy sauce, topped with rosemary & gorgonzola. Served with rosemary roasted fingerling potatoes & grilled asparagus
add 3 shrimp oreganata +9

16 OZ. RIBEYE STEAK* 52
Dry rubbed Ribeye, topped with truffle porcini butter. Served with fried parmesan fingerling potatoes

For kitchen split plate - appetizer or salad +4 Entree +8
no charge for server to bring additional plate

SIDE ORDERS

ASPARAGUS 12
SPINACH 12
BROCCOLI RABE 12
SIDE PASTA 10
FRENCH FRIES 8
ROASTED POTATOES 9
FRIED PARMESAN & TRUFFLE FINGERLING POTATOES 12
FRESH TOMATO RISOTTO 13

12" PIZZA

Pizza dough made in house & hand tossed

MARGHERITA PIZZA 18
Margherita pizza with tomato sauce, fresh mozzarella & fresh basil

SLICED PEAR & GORGONZOLA PIZZA 20
Sliced pears, mozzarella, gorgonzola, walnuts & fresh thyme. Drizzled with a balsamic reduction

ROSEMARY CHICKEN PIZZA 21
Grilled chicken, rosemary, arugula, roasted peppers, pesto sauce, mozzarella & shaved parmesan

GRILLED SHRIMP PIZZA 23
Prosciutto, arugula, parmesan, grilled shrimp, white truffle oil & topped with goat cheese

ROASTED DUCK PIZZA 23
Braised duck, mozzarella cheese, sun-dried tomato, red onion, crimini mushroom, mascarpone cheese & drizzled with pomegranate balsamic reduction

GLUTEN-FREE CAULIFLOWER PIZZA CRUST +3
May be substituted for regular crust

CUSTOM PIZZA - 21

CHOOSE UP TO THREE (3) TOPPINGS 21

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

KIDS MENU

CHEESE PIZZA 17
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 15

HALF ORDER CHEESE RAVIOLI 11
3 cheese ravioli topped with marinara

CHEESE RAVIOLI 22
6 cheese ravioli topped with marinara

BEER

PERONI DRAFT 8

TWIN FORK SEASONAL - LOCAL DRAFT 8

MONTAUK WAVE CHASER IPA - LOCAL DRAFT 8

GUINNESS DRAFT 8

MILLER LIGHT BOTTLE 7

COORS LIGHT BOTTLE 7

MICHELOB ULTRA CAN 7

CORONA BOTTLE 8

HEINEKEN BOTTLE 8

STELLA CAN 8

PACIFICO CAN 8

16OZ DRY CIDER, EYE OF THE CIDER, 7% ABV 12

WOLFFER NON-ALCOHOL SPARKLING 200ML 12

PERONI 0 NA 8

HIGH NOON SELTZER 10

SURFSIDE ICED TEA + VODKA 10

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/EdgewaterRestaurant

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SPECIALTY COCKTAILS

LIMONCELLO SPRITZ 15
Meletti limoncello, prosecco, splash club soda & raspberry garnish

PASSION PALOMA 15
Tequila Rosaluz, passion fruit puree, grapefruit soda & lime

WHALE NEGRONI 15
Gray Whale gin, casoni bitter & savoia americano rosso

THE BLOSSOM 16
Ketel One peach & orange blossom vodka, raspberry puree, fresh squeezed lemon, mint and club soda, served in wine glass with ice

EDGE ESPRESSO MARTINI 16
Vanilla vodka, creme de cocoa & fresh brewed espresso

BLUEBERRY MOJITO 16
Diplomatico white rum, simple syrup, muddled limes, blueberries & mint. Splash of club soda

TRUE BLEU MARTINI 17
True vodka, bleu cheese stuffed olives & splash of olive juice

SIMONE`S PLANE 16
Redemption bourbon, nonino amaro, aperol & fresh lemon juice served on the rocks

19TH HOLE 17
Dewars 19, Drambuie, splash of elderflower liqueur, dash of bitters & an amarena cherry

SMOKED BUFFALO OLD FASHIONED 20
Buffalo Trace bourbon, spiced demerara syrup, bitters. Torched maple wood smoke & burnt orange peel

WHITE OR RED SANGRIA

RUM PUNCH

MARGARITA - margarita flavors - classic, blueberry, coconut, strawberry, raspberry, passion fruit, jalapeno
MASON JAR - 16 oz. $16
LARGE CARAFE - 34 oz. $34

MOCKTAILS

PONQUOGUE BEACH 10
Passion fruit puree, ginger beer, club soda & a sprig of rosemary. Served in a mason jar

MARGARITA SOBRIA 10
Coconut water, fresh limes, lime juice & a splash of ginger beer. Served in a mason jar

SAGAPONACK BREEZE 14
Wolffer non alcoholic sparkling blanc de blanc, strawberry puree, splash of lemonade, lime & mint. Served in a mason jar

DE NADA ROSE SANGRIA 14
Rose sangria made with Paumanok De Nada non alcoholic rose wine. Served in a mason jar

WHITE WINE BY THE GLASS

PROSECCO, PRIMA PERLA, ITALY 13

PINOT GRIGIO, TUTELA, ITALY 13

CHARDONNAY, HAYES RANCH, CALIFORNIA 14

SAUVIGNON BLANC, CROSSINGS, NEW ZEALAND 15

GAVI, FRANCO SERRA, PIEDMONT, ITALY 16

ROSE, FOREVER SUMMER, MIRABEAU, PROVENCE 16

SANCERRE, GRAND FOSSIL, FRANCE 18

RED WINE BY THE GLASS

MONTEPULCIANO, MONTEFRESCO, ITALY 13

NEBBIOLO, COLLINA SAN PONZIO, ITALY 15

PINOT NOIR, MATTHEW FRITZ, CALIFORNIA 15

SUPER TUSCAN, MONTE ANTICO, TUSCANY 15

CAB FRANC, CHANNING DAUGHTERS, LONG ISLAND 16

CABERNET SAUVIGNON, FRANCISCAN, CALIFORNIA 16

ETNA ROSSO, TERRA COSTANTINO, SICILY 18

20% gratuity added to parties of 10 or more