

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** 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, shiitaki mushroom, calabrese peppers & whole roasted garlic. Topped with shaved parmesan
- PRINCE EDWARD ISLAND MUSSELS** 17
Fresh pomodoro, roasted garlic, fresh herbs & white wine
- 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 crab meat. Served with roasted red pepper tarter 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** 25
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** 31
Spicy marinara & jumbo shrimp, pecorino romano, over linguini
- LINGUINI CHOPPED CLAM SAUCE** 31
Fresh chopped clams, crushed red pepper, parsley, pecorino romano, roasted garlic & extra virgin olive oil
- FRUTTI DI MARE** 37
Shrimp, calamari, salmon & mussels in white wine, roasted garlic marinara sauce & pecorino romano over linguini
- LOBSTER PASTA** 39
Rigatoni pasta, lobster meat, shiitaki mushroom & roasted grape tomatoes with sherry, marscapone & 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)

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, grape tomato and red onion salad. Topped with 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** 28
Stuffed with ricotta & spinach. Topped with marinara, mozzarella & fresh basil. Served with linguini tossed in marinara
- SHRIMP OREGANATA & RISOTTO** 31
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 brussels sprouts
- YELLOWFIN TUNA*** 34
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** 28
Fried cutlet topped with marinara, mozzarella & fresh basil. Served with linguini tossed in marinara
- HERB CHICKEN MARSALA** 28
Grilled herb seasoned cutlet topped with a mushroom marsala sauce. Served with grilled asparagus
- CHICKEN STRACCIATELLA** 29
Chicken milanese topped with prosciutto, stracciatella cheese, grape tomatoes & chopped basil
- VEAL MILANESE** 34
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*** 49
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*** 50
Dry rubbed Ribeye, topped with truffle porcini butter. Served with fried parmesan fingerling potatoes

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

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 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 L.I. duck, mozzarella cheese, sun-dried tomato, red onion, crimini mushroom, marscapone 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

Pesto may be substituted for tomato sauce

KIDS MENU

CHEESE PIZZA 17

Traditional NY style cheese pizza

PASTA MARINARA OR BUTTER 10

Pasta with one meatball & marinara

MOZZARELLA STICKS 12

CHICKEN FINGERS & FRIES 15

3 cheese ravioli topped with marinara

CHEESE RAVIOLI 22

6 cheese ravioli topped with marinara

EARLY BIRD - HAPPY HOUR

4pm - 5:30pm Tue - Fri, must order before 5:30pm
Inside tables only *No Substitutions*

FRIED ZUCCHINI 8

Served with lemon dill tzatziki

CHICKEN WINGS 12

8 buffalo style wings served with blue cheese dressing

PISTACHIO GNOCCHI 14

Potato gnocchi tossed with sun-dried tomato in a pistachio pesto with a touch of cream

SHRIMP & MUSHROOM RISOTTO 14

Three shrimp & crimini mushroom risotto, topped with shaved parmesan & a drizzle of white truffle oil

CHEESE PIZZA 12

Traditional NY style cheese pizza, add pepperoni or mushroom & onion +2

CHICKEN MILANESE 18

Fried chicken cutlet topped with baby arugula, diced tomato, red onion & shaved parmesan

RIGATONI ALLA MIMO 18

Rigatoni pasta tossed in a mushroom & marsala meat sauce with a touch of cream

EGGPLANT PARMIGIANA 18

Fried cutlets topped with marinara, mozzarella. Served with linguini pasta tossed in marinara

Happy Hour menu items not available after 5:30pm

MARKSTONE WINES 8

Chardonnay - Sauvignon Blanc - Cabernet Sauvignon - Pinot Noir

HOUSE ROSE WINE 8

SHINNECOCK BAY BREEZE MARTINI 8

Coconut vodka, splash cranberry & pineapple

EDGE ESPRESSO MARTINI 8

MARGARITA 8

WELL DRINKS 8

Nue Vodka from Texas 7 times distilled, Redemption Bourbon, Breckenridge Gin, Castillio Rum Straight up +3, on the rocks +2

SPECIALTY COCKTAILS

WHALE FLOWER 15

Gray Whale gin, elderflower liquor & splash grapefruit soda

GOOD GROUND OLD FASHIONED 15

Redemption bourbon, spiced demerara syrup, bitters & orange peel

BLOSSOM 15

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

SLY STALLONE 15

21 Seeds valencia orange tequila, splash of aperol & lime juice, orange garnish

EDGE ESPRESSO MARTINI 15

Smirnoff vanilla vodka, creme de cocoa & fresh brewed espresso

MEXICAN MULE 15

Espolon silver tequila, ginger beer & fresh lime

TRUE BLEU MARTINI 16

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

BLUEBERRY MOJITO 15

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

PASSION PALOMA 15

Mi Campo silver tequila, passion fruit puree, grapefruit soda & lime

WHITE OR RED SANGRIA

RUM PUNCH

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

MASON JAR - 16 oz. \$15

LARGE CARAFE - 34 oz. \$33

WHITE WINE BY THE GLASS

PROSECCO, MASCHIO, ITALY 12

PINOT GRIGIO, TAVERNELLO, ITALY 12

CHARDONNAY, HAYES RANCH, CALIFORNIA 14

SAUVIGNON BLANC, CROSSINGS, NEW ZEALAND 14

RIESLING, PAUMANOK, LONG ISLAND 14

GAVI, FRANCO SERRA, PIEDMONT, ITALY 15

ROSE, EDGEWATER, LONG ISLAND 13

GRENACHE ROSE, LES ALLIES, FRANCE 14

RED WINE BY THE GLASS

MONTEPULCIANO, MONTEFRESKO, ITALY 12

MALBEC, MINIMALISTA, ARGENTINA 13

CABERNET SAUVIGNON, AUSPICION, CALIFORNIA 13

CAB FRANC, CHANNING DAUGHTERS, LONG ISLAND 15

PINOT NOIR, MATTHEW FRITZ, CALIFORNIA 14

CHIANTI, SAGGIO, TUSCANY 14

SUPER TUSCAN, MONTE ANTICO, TUSCANY 15

CABERNET SAUVIGNON, HONEST THIEF, PASO ROBLES 16

BEER

PERONI DRAFT 8

TWIN FORK CHROMATIC ALE - LOCAL DRAFT 8

MONTAUK WAVE

CHASER IPA - LOCAL DRAFT 8

YUENGLING DRAFT 8

MILLER LIGHT BOTTLE 7

COORS LIGHT BOTTLE 7

MICHELOB ULTRA CAN 7

CORONA BOTTLE 8

HEINEKEN BOTTLE 8

STELLA CAN 8

GUINNESS STOUT CAN 8

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

WOLFFER DRY ROSE CIDER 12

PERONI 0 NA 8

HIGH NOON SELTZER 10

SURFSIDE ICED TEA + VODKA 10

WHITE CLAW BLACK CHERRY 7

Canned beers are poured into a glass



/EdgewaterRestaurant



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18% gratuity added to parties of 10 or more