

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, 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** 31
Spicy marinara & jumbo shrimp, pecorino romano, over linguine
- LINGUINE 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 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

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

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** 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** 29
Fried cutlet topped with marinara, mozzarella & fresh basil. Served with linguine tossed in marinara
- HERB CHICKEN MARSALA** 29
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*** 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

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 linguine pasta tossed in marinara

Happy Hour menu items not available after 5:30pm

HOUSE WINES 8

Chardonnay - Sauvignon Blanc - Cabernet Sauvignon - Pinot Noir - Rose

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

LIMONCELLO SPRITZ 15

Meletti limoncello, prosecco, splash club soda & raspberry garnish

PASSION PALOMA 15

Espolon silver tequila, 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

EL JEFE MARTINI 16

Rosaluz reposado tequila, essentiae cafe liqueur, fresh brewed espresso

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

GOOD GROUND OLD FASHIONED 16

Redemption bourbon, spiced demerara syrup, bitters & orange peel

TRUE BLEU MARTINI 17

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

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

WHITE WINE BY THE GLASS

PROSECCO, PRIMA PERLA, ITALY 13

PINOT GRIGIO, TAVERNELLO, 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 17

RED WINE BY THE GLASS

MONTEPULCIANO, MONTEFRESKO, ITALY 13

MALBEC, MINIMALISTA, ARGENTINA 14

CABERNET SAUVIGNON, FRANCISCAN, CALIFORNIA 15

PINOT NOIR, MATTHEW FRITZ, CALIFORNIA 15

CHIANTI, CASTELSINA, TUSCANY 15

SUPER TUSCAN, MONTE ANTICO, TUSCANY 15

CAB FRANC, CHANNING DAUGHTERS, LONG ISLAND 16

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

5 BOROUGH'S JUICY IPA 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

Canned beers are poured into a glass



/EdgewaterRestaurant



@edgewaterrestaurant

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 foodborne illness, especially if you have certain medical conditions.

20% gratuity added to parties of 10 or more