

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
- CHAR BROILED OYSTERS** 18
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
- EDGEWATER CRAB CAKES** 20
Made with lump crab meat. Served with roasted red pepper tarter sauce
- LAMB CHOPS*** 20
Three Single cut herb crusted lamb chops drizzled with a 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** 27
Rigatoni pasta tossed with sun-dried tomato, sausage, extra virgin olive oil, roasted garlic & topped with shaved parmesan
- RIGATONI BOLOGNESE** 27
Ground sausage & beef bolognese topped with stracciatella cheese
- SHRIMP FRA DIAVOLO** 30
Spicy marinara & jumbo shrimp, pecorino romano, over linguinette
- LINGUINETTE CHOPPED CLAM SAUCE** 30
Fresh chopped clams, crushed red pepper, parsley, pecorino romano, roasted garlic & extra virgin olive oil
- FRUTTI DI MARE** 36
Shrimp, calamari, salmon & mussels in white wine & roasted garlic marinara sauce over linguinette
- LOBSTER PASTA** 38
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** 10
Romaine lettuce topped with grape tomatoes, olives, cucumber, carrot & red onion
- 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** 30
Broiled with oreganata seasoning & scampi sauce.
Served over fresh tomato risotto
- ROASTED SALMON** 32
Topped with a dollop of lemon dill tzatziki. Served with roasted corn & 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 broccoli rabe, whole roasted garlic & 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 tomato, red onion & feta cheese. Served over chopped kale & beet salad
- CHICKEN STRACCIATELLA** 28
Chicken milanese topped with prosciutto, stracciatella cheese, grape tomatoes & chopped basil
- VEAL MILANESE** 33
Fried veal cutlet topped with baby arugula, diced tomato, red onion & shaved parmesan
- 10 OZ. FILET MIGNON AU POIVRE*** 48
Crushed peppercorn & brandy sauce, topped with rosemary & gorgonzola. Served with rosemary roasted fingerling potatoes & grilled asparagus
- 16 OZ. RIBEYE STEAK*** 49
Dry rubbed Ribeye, topped with white truffle oil & porcini butter.
Served with french fries
- FILET MIGNON & SHRIMP*** 54
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

CHOOSE UP TO THREE (3) TOPPINGS 20

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 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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18% gratuity added to parties of 10 or more

SPECIALTY COCKTAILS

WHALE FLOWER 15

Gray Whale gin, grapefruit juice, elderflower liquor & splash club soda

SAGAMORE OLD FASHIONED 15

Sagamore rye, spiced demerara syrup, bitters & orange peel

SUMMER BLOSSOM 15

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

MEXICAN MULE 15

Altos anejo tequila, ginger beer & fresh lime

SICILIAN BLOOD ORANGE LEMONADE 15

Malfy arancia gin, lemonade, splash of club soda

EDGE ESPRESSO MARTINI 15

Smirnoff vanilla vodka, creme de cocoa & fresh brewed espresso

BERRY NAUGHTY MARTINI 15

Smirnoff blueberry, elderflower liquor, muddled blueberry, lemon & mint

KENTUCKY STORM 15

Redemption bourbon, ginger beer, bitters & lemon twist

PASSION FRUIT PALOMA 15

Herradura tequila, passion fruit puree, grapefruit juice, lime & club soda

TRUE BLEU MARTINI 16

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

BLUEBERRY MOJITO 15

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

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 13

SAUVIGNON BLANC, CROSSINGS, NEW ZEALAND 14

RIESLING, PAUMANOK, LONG ISLAND 14

SANCERRE, ST MARTIN, FRANCE 18

ROSE, EDGEWATER, LONG ISLAND 13

ROSE, AIME ROQUESANTE, PROVENCE 16

RED WINE BY THE GLASS

MONTEPULCIANO, MONTEFRESKO, ITALY 12

MALBEC, MINIMALISTA, ARGENTINA 13

CABERNET SAUVIGNON, AUSPICION, CALIFORNIA 13

MERLOT, PALMER, LONG ISLAND 13

PINOT NOIR, BRIDGEVIEW, OREGON 14

CHIANTI, SAGGIO, TUSCANY 14

SUPER TUSCAN, MONROSSO, TUSCANY 14

BABY AMARONE, MASI, VERONA 16

BEER

PERONI DRAFT 8

PACIFICO DRAFT 8

MONTAUK WAVE CHASER
IPA DRAFT 8

COORS LIGHT DRAFT 7

MILLER LIGHT BOTTLE 7

CORONA BOTTLE 8

HEINEKEN BOTTLE 8

STELLA 8

BLUE MOON 8

MICHELOB ULTRA 7

FIVE BOROUGHS TINY
JUICY IPA 8

TWIN FORK SUMMER
NOTES 8

HEINEKEN 00 NA 8

HIGH NOON SELTZER 9

Canned beers are poured into a glass