

WATER'S EDGE RESTAURANT & BATA BAR



WELCOME! We are so happy to have you dine with us today. Your server will be with you shortly; however, while you wait please read this very important information.

General Guidelines to keep you safe and our operation running:

- Maintain a distance of six feet from those around you, including from WEEC staff.
- Avoid handshaking, hugging, fist-bumping, or any form of touching.
- Employees and customers should continue to wear facial coverings where applicable or required; removal of masks is appropriate when customers are consuming food and beverage.
- Avoid exchanging money or personal items, whenever possible.

Please be aware the Health Department will be inspecting businesses in Harford County, including private clubs and restaurants. Businesses that are found not to be following their regulations will be fined and/or closed. We ask our members and guests to help us implement the above-noted procedures, so we keep each other safe and keep our venue open.

Thank you for your assistance and your support and we appreciate you dining with us!

The Water's Edge Team

Please turn over to see the Dinner Menu on the back



WATER'S EDGE RESTAURANT & BATA BAR

Appetizers:

Maryland Crab Soup 6 / 8

Frosted Crab Soup 6 / 8

chilled, old bay dusted

Classic French Onion Soup 8

sherry wine, melted Gruyere cheese

Crab Imperial Toast 10

lump crabmeat, toasted bruschetta,
old bay

Fried Green Tomatoes 8

crispy fried, red pepper coulis-balsamic glaze

Bata Bang Shrimp 8

crispy fried wild gulf shrimp, radish,
tomato, green onion

Pickle Fries 6

chipotle aioli dipping sauce

Bacon Wrapped Scallops 10

balsamic reduction, micro greens

Crispy Onion Rings 6

Beer battered, old bay dipping sauce

Crafted Salads:

Market Salad 10

olives, carrot, cucumber, tomatoes, cranberries, radish,
red onion, apple, toasted walnuts, croutons, buttermilk
ranch dressing

Chilled Salmon Salad 16

local peaches, avocado, watermelon radish, orange,
green onion, arugula, strawberry jam, honey-mustard
vinaigrette

Caesar Salad 10

romaine hearts, herbed croutons, parmesan reggiano

Small Caesar Salad & 4-oz Crab Cake- 18

Additions-

grilled chicken 5

grilled salmon 7

grilled shrimp 6

Chefs Creations:

Grilled Jumbo Shrimp 21

citrus marinated gulf shrimp, thai style rice
noodle salad, mung beans, toasted
sesame seeds, peanut-soy vinaigrette

Skillet Crab Cake 20

jumbo crab cake, corn pudding, crispy
fried green tomatoes, lemon beurre blanc

Baked Chesapeake Imperial 28

lump crab, scallops,shrimp, rockfish-baked
in an old-bay imperial sauce, corn
pudding, sautéed spinach

Grilled Steak Delmonico 26

king cut, roasted portabella mushrooms,
crispy onion rings, baked potato, brandy-
peppercorn sauce

Grilled Eggplant Parmesan 18

fresh mozzarella, parmesan, house
tomato sauce, capellini pasta, grilled
summer squash, toasted garlic bread

Hot-Honey Chicken Melt 12

crispy fried chicken breast, pepper jack,
cheddar cheese, lettuce, tomato, chipotle
ranch dressing, toasted ciabatta

BBQ Cheddar Burger 12

steak blend, caramelized onion, tiger
sauce, brioche roll

*Roast Prime Rib 25 (IN HOUSE ONLY)

16 oz cut served with a choice of cup of
French onion soup or small ceasar, baked
potato, steamed vegetables

*Roast Prime Rib Available Friday and Saturday night ONLY, Based on Availability

Drink Specials*:

Peach Bellini

\$18 House Wines (price per bottle)

*Must be 21 years or older to order

Desserts:

Black Russian Cake \$8

devil's food cake soaked, coffee liquor & glazed frosted chocolate whip cream, chocolate coffee beans

Lemon Lust Pie-pecan crust \$8

pecan crust with a layer of sweetened cream cheese lemon filling and topped with fresh whip cream

Baked Apple Blossom \$7

topped with french vanilla bean ice-cream

"We do not separate checks; however, we accept separate payments. Gratuity is not included. Consuming raw or undercooked animal foods may increase your risk of contracting a foodborne illness, especially if you have certain medical conditions."