

Waters Edge Restaurant

Maryland Crab Soup 8/10 GF

Broccoli Cheddar 6/8

Shrimp Cocktail 12 GF

jumbo tiger shrimp, old bay dusted,
zesty cocktail sauce

Smoked Salmon 8

cream cheese, avocado, capers, red
onion, grilled crostini

Antipasto Board 12

imported prosciutto, truffle pate, salami,
pepperoni, grapes, olives, italian feta,
parmesan, pepperoncini, fruit compote,
grilled crostini

Crispy Onion Rings 6

beer battered, old bay dipping sauce

Bata Bang Shrimp 10

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

CRAFTED SALADS

Harvest Salad 12 GF

candied walnuts, pomegranate, cranberry, apples, goat cheese,
cucumber, tomato, red onion, balsamic vinaigrette

Grilled Salmon Salad 16 GF

grilled pears, avocado, radish, mandarin orange, green onion, fall
greens, raspberry coulis, orange sauce

Cobb Salad 10

avocado, tomato, crispy bacon, hard-boiled egg, green onion, Italian
feta, dijon 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

Shrimp & Pork Lo Mein 21

sautéed sweet gulf shrimp, pork loin, bell peppers, carrot, onions,
green peas, water chestnut, egg noodles

Italian Meatball Marsala 24

roast jumbo meatballs, wild mushroom raviolis, fresh grated
parmesan, roasted chestnuts, edamame, marsala pan gravy

Scallops & Bacon 24

sea scallops wrapped in double smoked bacon, red quinoa salad,
roasted vegetable medley, balsamic reduction, lemon beurre blanc

Chicken Saltimbocca 23

sautéed chicken breast, imported prosciutto, fresh sage, sweet
potato gnocchi, sautéed spinach, lemon caper butter sauce

Skillet Crab Cake 24

all lump crabmeat, crispy fried chips, sautéed succotash,
lemon beurre blanc

Baked Crab Norfolk 28

jumbo lump crab, Smithfield ham, lobster ravioli, sweet corn, lemon
caper sauce

Smoked Salmon Wrap 11

roasted red peppers, boursin cheese, grilled red onion, caper aioli, romaine lettuce, grilled tomato tortilla

ADD ON OPTION: Soup Du jour \$4 when paired with an entree

DESSERTS

New York Cheese Cake 8

graham cracker crust, raspberry coulis

Baked Apple Cobbler 9

vanilla bean ice-cream, cinnamon dusted

Jumbo Ice-Cream Sandwich 9

'Cookie Monster'

Mexican Hot Chocolate 5

house made creamy milk chocolate, cinnamon,
mocha crème, a hint of spice

Mocha Crème Brulee 7

chocolate truffle garnish

We do not separate checks; however, we accept separate. 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."