

Water's Edge Restaurant & Bata Bar

Maryland Crab Soup 8/10 GF

Jamaican Oxtail Soup 6/8
tender braised oxtail, butter beans

Crispy Onion Rings 6
cut to order, buttermilk ranch dressing

Bata Bang Shrimp 10
crispy fried wild gulf shrimp, radish, tomato, green onion

Salt & Pepper Calamari 10
beer battered, endive, frieze, red cabbage, chili sauce

Thai Chicken Satay 8
grilled chicken breast marinated in coconut milk and Thai spices, peanut sauce

Caesar Salad 12
romaine hearts, herbed croutons, parmesan reggiano

Caesar Salad & Crab Cake 18

[Add to your Salad](#)

grilled chicken-5 grilled shrimp-6 grilled salmon-

Caribbean Seafood Salad 16 GF
shrimp, scallops & lump crab, honeydew, cantaloupe, pineapple, grapes, radicchio, endive, tossed in a light Caribbean sauce

Pub Salad 10
hard-boiled egg, cheddar, red cabbage, tomato, cucumber, carrot, tarragon-honey mustard dressing

Harvest Salad 12 GF
glazed pecans, cranberry, apples, goat cheese, carrot, tomato, red onion, radish, balsamic vinaigrette

Grilled Salmon Salad 16 GF
granny smith apples, radish, mandarin orange, green onion, assorted greens, raspberry coulis, orange sauce

DINNER MENU

Filet Mignon 30
8-oz grilled creekstone farms center cut filet, mushroom pan sauce, roasted red potatoes, grilled asparagus & artichoke

Baked Crab Norfolk 28
jumbo lump crab, wild mushroom ravioli, Lancaster ham, shiitake mushrooms, sweet corn, lemon caper sauce

Baked Salmon Wellington 26
roasted north Atlantic salmon with spinach & boursin cheese baked in a flakey puff pastry, grilled asparagus, rice & beans, lemon sauce

Jamaican Jerk Chicken 26
natural chicken breast & thighs marinated in a blend of Caribbean herbs and spices, char-grilled served with Jamaican rice & beans

Steak Au Poivre 28
pan roasted filet mignon medallions, grilled asparagus, roasted mushrooms, truffle whipped potatoes, peppercorn brandy cream sauce

Caribbean Rockfish Escovitch 26
pan roasted wild rockfish fillet, julienned vegetable medley, island spices, Jamaican rice & beans

Filet Mignon & Crab Cake 32
6 oz grilled filet crispy onions, mushroom pan sauce
6 oz all lump crab cake, lemon chive beurre blanc, truffle whipped potatoes, spring vegetable medley

Skillet Crab Cake 24
all lump crabmeat, baked polenta, sautéed succotash, lemon beurre blanc

DESSERTS

Skillet Cookie 9
jumbo chocolate chip cookie topped with French vanilla ice-cream

Caribbean Sponge Cake 8
toasted coconut, grilled pineapple, cherries, bacardi rum glaze

Ice-Cream Sandwich 9
'Cookie Monster'

All-American Banana Split 8
vanilla bean ice-cream, chocolate & caramel sauce, glazed pecans, chocolate chips, whipped cream, maraschino cherries

Baked Apple Cobbler 8
vanilla bean ice-cream, cinnamon dusted

Chocolate Ganache Cake 9
crème anglaise, raspberry coulis

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.