



WATER'S EDGE RESTAURANT & BAR

DINNER

APPETIZERS

- 🌀 **Water's Edge Ceviche** 16
Shrimp, scallops and fish, red onions and cilantro finished in fresh lime juice, with sweet potato and toasted corn.
- 🌀 **Maryland Crab Cakes** 17
Lump crab meat served with tossed arugula and mango tartar sauce.
- 🌀 **Jumbo Shrimp Cocktail** 16
5 Fresh jumbo shrimps "Aruban boiled" in pickling spices and chilled, served with our spicy cocktail sauce with horse radish for dipping.
- 🌀 **Escargots** 13
Tender escargot baked in a garlic lemon butter and topped with parmesan bread crumbs.
- 🌀 **Crispy Calamari** 14
Fresh calamari dipped in our seasoned flour, flash fried golden, served with soy ginger and sweet chili dipping sauce.
- 🌀 **Coconut Shrimps** 15
Plump shrimps coated with a coconut batter, flash fried, served with a warm marmalade horseradish dipping sauce.
- 🌀 **Garlic Tarragon Shrimps** 15
Jumbo shrimps, sauteed in a creamy garlic tarragon butter sauce, ciabatta toast.
- 🌀 **Cheese Ravioli** 12
Ravioli stuffed with cheese finished with tomato basil cream sauce.
- 🌀 **Pan Seared Scallops** 17
3 Jumbo scallops served over fresh spring mixed greens and tossed in a lemon vinaigrette with a drizzle of soy ginger sauce.

SOUPS & SALADS

- 🌀 **Classic French Onion Soup** 9
Caramelized onions, cooked slow in broth, parmesan croutons and melted cheese, baked in a traditional onion soup crock.
- 🌀 **Lobster Bisque** 11
A new England style bisque made from a true lobster stock, rich and creamy with a hint of sherry and spice.
- 🌀 **Crab and Corn Chowder** 11
A rich creamy, delectable chowder with lump crab meat, corn and vegetables.
- 🌀 **Caesar Salad** 9
Fresh romaine lettuce tossed in our own Caesar dressing, topped with garlic croutons, and fresh shaved parmesan cheese.
- 🌀 **House Salad** 11
Mixed greens, topped with smokey bacon, monterrey jack and cheddar cheese, garlic croutons, diced tomatoes, served with a choice of dressing.
- 🌀 **Water's Edge House Wedge** 10
A crisp wedge of fresh romaine lettuce topped with homemade blue cheese dressing, diced tomatoes, chopped bacon, caramelized pecans and blue cheese crumbles, drizzled with balsamic reduction.
- 🌀 **Grilled Seasonal Vegetable Salad** 12
Vegetables lightly seasoned, grilled, oven roasted served warm on a bed of mix greens, tossed in our balsamic vinaigrette dressing.

ADDITIONS TO ANY SALAD

- 🌀 **Grilled chicken** 9
- 🌀 **Shrimps** 11
- 🌀 **Grouper** 9



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SEAFOOD AND PASTA

- Spicy Caribbean Seafood Pasta** 29
Shrimps and scallops sautéed in a spicy red sauce and served over linguini.
- Shrimps Scampi** 28
Garlic lemon, white wine, and parmesan cheese over a bed of linguini pasta.
- Florentina Fettuccine Alfredo** 29
Fresh spinach and mushrooms tossed with shrimps and finished with cream and parmesan cheese, served over fettuccine.
- Ahi Tuna** 30
Sesame seed crusted, seared rare, wasabi mashed potatoes, soy ginger sauce and balsamic glaze topped with an Asian salad tossed with honey lime vinaigrette.
- Mahi-Mahi** 28
Fresh local mahi-mahi seasoned and grilled, topped with fresh herbs butter and served with homemade mashed potatoes and seasoned vegetables.
- Red Snapper** 30
Fresh local snapper seasoned and pan fried served with Aruban Creole sauce or garlic lemon butter served with timbale potatoes and fresh vegetables.
- Salmon** 30
Fresh salmon filet seasoned and grilled topped with lemon cilantro butter, served with homemade mashed potatoes and fresh asparagus.
- Grouper** 28
Filet of grouper, lightly seasoned, pan seared and topped with fresh mango salsa, served with homemade mashed potatoes and grilled asparagus.

POULTRY

- Island Chicken** 28
Two chicken breast, grilled then basted with fresh apricot sauce and served over mashed potatoes with seasoned vegetables and tropical fruit sauce.
- Chicken Parmesan** 26
Coated with seasoned bread crumbs, sautéed and topped with pomodoro sauce and mozzarella, served over linguini.

THE BUTCHER BLOCK

- 22 Ounce Bone-in "Tomahawk" Rib Eye** 59
Pan seared in garlic infused oil, finished in the oven.
- N. Y. Strip Loin** 34
12 Ounce center cut strip loin, seasoned and grilled.
- Filet Mignon** 34
8 Ounce filet seasoned and grilled.
- Ribeye** 37
12 Ounce ribeye seasoned and grilled.
- 14 Ounce Bone-in Pork Chop** 33
Apple Glaze
Bone in pork loin, pan seared, oven roasted, topped with apple glaze.
- French Rack of Lamb** 43
Seasoned with garlic and herbs oven roasted, served with mashed potatoes, sautéed vegetables, au ju and mint jelly.

All of our steaks are seasoned with a blend of kosher salt and freshly cracked black pepper. Served with homemade mashed potatoes and seasoned vegetables and a choice of red wine reduction, green peppercorn demi glaze, mushroom sauce, or bacon blue cheese butter

SIDE DISHES

- Asparagus** 5
- Seasonal Vegetables** 5
- Rice and Beans** 5
- Baked Potato** 5
- Mashed Potato** 5
- Sweet Potato Fries** 5
- Cajun Fries** 5
- French Fries** 5

All prices are in US dollars, prices are subject to 15% service charge.