



WATER'S EDGE

RESTAURANT & BAR

STARTERS

- Oysters (half or dozen) 18, 36**
Damariscotta River oysters, cocktail sauce, pepper jelly, mignonette sauce, lemon (GF)
- Mussels 14**
Maine mussels, tomato, shallots, garlic, herbs, white wine, baguette (avail GF)
- Bacon Wrapped Scallops 16**
Gulf of Maine scallops, lemon butter, Maine maple drizzle, mixed greens (GF)
- Crab Cakes 15**
pan-fried crab, remoulade; served with mixed greens, mandarin orange, onion and red pepper salad
- Crispy Brussels Sprouts 9**
deep fried Brussels sprouts, apple cider glaze, apple, crispy fried onions (GF)
- Charcuterie Board 18**
pepperoni, salami, prosciutto, brie, Cheddar, goat cheese, walnuts, cashews, crackers, pickled onions, fig jam
- Bruschetta 11**
baguette, tomato, artichoke, basil, garlic, shaved Parmesan, balsamic glaze (VG)
- Charred Shishito Peppers 9**
lime, sea salt, garlic aioli (VG, GF)
COZY'S
- Sautéed Mushrooms 12**
marinated wild mushrooms, white wine reduction, herbs, crostini (VG, avail GF)
- Spinach & Artichoke Dip 10**
spinach, artichoke, cream cheese, sour cream, provolone, crostini (VG)
- "Everything" Fries 7**
seasoned with sesame seeds, poppy seeds, onion powder, garlic powder, salt, pepper; served with a trio of sauces: truffle ketchup, garlic mayo, and chili mayo (GF)

SOUP

- Chowder 7, 9**
ask about our daily flavor (GF)
- Chili 7, 9**
ground beef, stew beef, tomato, onion, pepper, kidney beans, chili beans, cheddar, sour cream, jalapeño (GF)
- 24-hour French Onion 8**
sautéed onion, beef base, melted provolone, crostini

SALAD

- Caesar 11**
romaine, Parmesan, croutons, Caesar dressing, anchovies
 - House 10**
mixed greens, tomato, cucumber, onion, carrot (VG, GF)
 - Beet & Goat Cheese 13**
herbed goat cheese balls, mixed greens walnuts, cucumber, balsamic vinaigrette (VG, GF)
 - Greek 13**
mixed greens, feta, tomato, kalamata olives, cucumber, red onion, Greek dressing (VG, GF)
- Dressings: Balsamic Vinaigrette, Greek, Caesar, Ranch*
- add-ons:**
- steak tips 10
 - grilled chicken 6
 - scallops 8
 - lobster market price
 - herbed goat cheese balls 2

LIGHTER SIDE

Served with seasoned fries. Substitute a side House or Caesar salad for \$3.

- Water's Edge Burger 15**
6oz Angus beef, cheddar, bacon jam, bacon aioli, lettuce, tomato, onion, pickle, brioche bun
 - Impossible Burger® 14**
Impossible Burger®, caramelized onions and mushrooms, lettuce, tomato, brioche bun
- add-ons:**
- fried egg 1
 - bacon 2
 - GF bun 1
- The "Ricky Bobby" 14**
Nashville hot chicken, lettuce, pickles, spicy aioli, brioche bun **COZY'S**

- Fish Tacos 15**
fried or blackened haddock, marinated shredded cabbage, queso fresco, cilantro lime crema (avail GF)
- Haddock Sandwich 14**
blackened or fried haddock, lettuce, tomato, pickle, remoulade, brioche bun (avail GF)

Featuring some menu favorites from our friends at Cozy's Dockside



FLATBREADS

- Build Your Own 9**
Your choice of sauce, mozzarella, and one topping. Add additional toppings – meat \$1, veggies \$.50
- Sauce**
red, mascarpone, or garlic sauce
- Meat**
pepperoni, salami, bacon, grilled chicken, or ground beef
- Veggies**
spinach, mushroom, tomato, artichoke, Mediterranean olives, or onion

ENTRÉES

- Mushroom Risotto 16**
wild mushrooms, garlic, shallots, Parmesan, herbs, mascarpone (VG, GF)
 - House Mac & Cheese 12**
chef's cheese sauce, cavatappi pasta (VG)
- add-ons:**
- steak tips 10
 - grilled chicken 6
 - scallops 8
 - lobster market price
- Fish n' Chips 18**
fried haddock, seasoned fries, coleslaw, remoulade (avail GF)
 - Chicken Piccata 16**
pan fried chicken, white wine lemon butter cream sauce, capers, shallots, garlic, linguine
 - Statler Chicken 18**
baked frenched breast, apple cider glaze, deep fried Brussels sprouts, apples, onions, carrots, pressed potatoes (GF)
 - Steak Tips 24**
teriyaki marinated steak tips, seasoned fries, chimichurri sauce
 - Sirloin 26**
8oz sirloin, demi glaze, mashed potatoes, green beans, crispy onion strings (GF)
 - Baked Stuffed Haddock 22**
haddock, crab stuffing, herb crumb, green beans, lemon and herb basmati rice
 - Scallops 25**
seared Gulf of Maine scallops, tomatoes, spinach, shallots, garlic, crispy prosciutto, pesto linguine

Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of foodborne illness.

GF Gluten-Free VG Vegetarian VE Vegan





WATER'S EDGE

RESTAURANT & BAR

WHITE WINE

CHARDONNAY

FESS PARKER 9, 32
Santa Barbara County, California

BREAD & BUTTER 8, 30
California

SAUVIGNON BLANC

YEALANDS 8, 30
New Zealand

JOEL GOTT 8, 30
California

PINOT GRIGIO

LECHTHALER 9, 32
Trentino, Italy

COPPOLA DIAMOND 8, 30
Monterey, California

SPARKLING

CAVICCHIOLI 1928
PROSECCO 14
Veneto, Italy

JACQUES BARDELOT BRUT 40
France

RED WINE

MERLOT

CASILLERO DEL DIABLO 7, 23
South Africa

EDNA VALLEY 8, 30
California

CABERNET SAUVIGNON

MURPHY-GOODE 9, 32
California

ALAMOS 10, 36
Argentina

PINOT NOIR

ANGELINI 7, 28
Veneto, Italy

Erath 9, 32
Oregon

MALBEC

DONA PAULA 8, 30
Argentina

ROSÉ

BIELER PERE ET FILS 9, 32
France

MONTGRAVET 8, 30
France

COCKTAILS

SLOE MO 9
Sloe Gin, blueberry syrup, lemon juice, club soda

CARAMEL APPLE MARTINI 10
caramel vodka, apple cider, caramel rim, kosher salt

MAPLE WHISKY SOUR 10
whisky, Maine maple syrup, lemon juice, citrus bitters

MULE 11
Tito's vodka, lime juice, ginger beer

SWEET & SPICY
OLD FASHIONED 10
bourbon, orange and ginger bitters, vanilla, cinnamon simple syrup

BASIL GIMLET 12
Hendricks gin, lime juice, simple syrup, basil

HOUSE MARGARITA 9
tequila, triple sec, fresh lime juice, salted rim

SPICY MARGARITA 9
Hornitos tequila, Grand Marnier, lime juice, jalapeño, orange juice splash

SANGRIA 12
White
white wine, apricot brandy, peach schnapps with oranges, lime, strawberry

Red
red wine, brandy, mulled orange, apple slices, brown sugar

BEER

DRAFT

LUNCH
Maine Beer Co.

ALLAGASH WHITE
Allagash Brewing Co.

THIRSTY BOTANIST IPA
Boothbay Craft Brewery

ISHMAEL
Rising Tide Brewing

BOTTLED

BUDWEISER

BUD LIGHT

COORS LIGHT

CORONA

STELLA ARTOIS

SAM ADAMS

SHIPYARD

SHIPYARD PUMPKIN

REBEL IPA

MODELO

HEINEKEN

GUINNESS

CIDER

ANGRY ORCHARD

SELTZER

WHITE CLAW
Ask about our assorted flavors!

