



MERRY CHRISTMAS

APPETIZERS

French Onion 12
classic preparation / crostini / provolone / gruyere

Lobster Bisque 12

Colossal Shrimp Cocktail 18
lemon wedge / cocktail sauce

Octopus Salad 24
artichokes / celery / lemon vinaigrette

Crispy Brussel Sprouts 12
citrus lime seasoning

Fig Jam Flat Bread 17
goat cheese / arugula / balsamic glaze

Birria Bao Buns 20
shredded birria / pickled cabbage / cilantro

Shrimp Tempura 18
asian dipping sauce / crispy fried

Calamari 19
semolina / parmesan / fresh basil / house made marinara

Meatballs 18
ricotta / basil / house made marinara

Edge Crab Cake 20
jumbo lump and claw / remoulade

Spicy Drunken Clams 20
white wine / sambal / garlic crostini

SALADS

House Salad 12
mixed greens / red onion / heirloom cherry tomato / cucumber / pine nuts / house dressing

Caesar Salad 14
romaine / house-made caesar dressing / reggiano / croutons

Roasted Beet 16
roasted red and golden beets / goat cheese / baby arugula / candied pecans / strawberry vinaigrette



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ENTRÉES

Lobster Ravioli 32

lobster meat / brandy lobster cream sauce

Chicken Fontina 32

cremini mushroom / demi-glace / roasted sweet butternut squash / garlic mashed potato

Chicken Milanese 30

baby arugula / bocconcini / heirloom cherry tomatoes / red onion / citrus vinaigrette

Red Snapper Livornese

capers / black olives / plum tomato / saffron risotto

Mahi-Mahi 34

blackened / coconut rice / mango salsa / seasonal vegetables

Short Rib 39

port wine demi / glazed carrots / garlic mash

Tomahawk Pork Chop 40

grilled / roasted sweet butternut squash / grilled asparagus / apricot whiskey glaze

Filet Mignon Oscar 65

crab meat / garlic mash / grilled asparagus / béarnaise sauce / red wine demi

NY Strip 48

grilled asparagus / garlic mash / compound butter

Twin Tails 48

coconut rice / seasonal vegetables / drawn butter

Lobster Fra Diavolo 45

maine lobster meat / shrimp / clams / calabria chili / pomodoro / tagliatelle

Adobo Steak 42

flat iron steak / garlic mash potato / grilled asparagus / chimichurri

SIDES

parmesan truffle fries 12 / seasoned fries 8 / seasonal vegetables 8 /
garlic mashed potato 8 / coconut rice 8 / sautéed broccoli 8

\$5.00 Shared Plate Charge on all ENTRÉES

The Edge uses organic eggs and is in support of local farming practices and utilizes such products when available.
The Chef will be happy to accommodate your food allergies. Please inquire.

The Edge accepts Visa / MasterCard / Discover cards only

A 20% gratuity will be added for all parties of 6 or more. Substitutions may be subject to a surcharge