



VALENTINE'S DAY MENU

APPETIZERS

Lobster Bisque 14

Meatballs 18

ricotta / basil / house made marinara

Colossal Shrimp Cocktail 18

lemon wedge / cocktail sauce

Grilled Octopus 26

yuca fries / chorizo / salsa verde

Jumbo Lump Crabcake 20

remoulade / sakura microgreens

Brussel Sprouts 12

crispy / citrus lime seasoning

Calamari 19

semolina / basil / parmesan / marinara

Birria Bao Bun 20

shredded birria / cabbage / cilantro / lime

Caesar Salad 14

crisp romaine / parmesan / pecorino romano / herb croutons

Edge Salad 14

mixed field greens / red onion / cherry heirloom tomatoes / candied pecans / strawberry dressing / blue cheese

ENTREES

Branzino 36

butterfly / pan seared / roasted long stem artichoke / heirloom tomato confit / roasted potatoes / citrus beurre blanc

Scallops & Shrimp 48

pan seared / saffron risotto / grilled asparagus / oyster mushrooms / champagne beurre blanc

Sesame Crusted Ahi Tuna 32

pan seared / coconut rice / daikon radish & seaweed salad / sesame ginger sauce

Short Rib 39

port wine demi / glazed carrots / garlic mash

Chicken Milanese 30

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

Prime NY Strip 65

grilled asparagus / roasted potatoes / herb compound butter

Twin Lobster Tails 55

saffron risotto / asparagus / clarified butter

Pork Shank Osso Bucco 44

slow braised / garlic mash / grilled asparagus

Rack of Lamb 50

mint gremolata / garlic mash / tri color baby carrots

Filet Mignon 50

garlic mash / grilled asparagus / port wine demi

Add Oscar 15

lump Crabmeat / béarnaise sauce

Add Lobster Tail 25

broiled / clarified butter

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