

## Lunch Menu



### PUPUS (Appetizers)

**WINGS** \$16  
One Dozen Jumbo Chicken Wings Smothered in classic Buffalo, BBQ or Tropical Ginger Glaze.

**MACHO NACHOS** \$15  
Our homemade tortilla corn chips, topped with black beans and cheese. Topped off with our homemade salsa, sour cream, sriracha aioli and creamy cilantro pesto.  
Add grilled Chicken \$6.00  
Add Grilled Shrimp \$8.00  
Add Avocado \$3.00  
Recommended Beer Pairing: "VIPA"

**BASKET OF FRIES** \$8.00  
Crispy French fried potatoes seasoned with salt and pepper  
Upgrade to Garlic Fries for only \$3.00 more  
Recommended Beer Pairing: "VIPA"

**ONION RINGS** \$12.00  
Crispy Beer Battered thick cut Onion Rings

### FROM THE GARDEN

**TOSSED GREEN GARDEN HOUSE SALAD** \$12  
Seasonal leaf greens tossed in our blush wine vinaigrette, topped with cucumber, tomato, red onion and croutons.  
Add Avocado \$3.00  
Add Grilled Chicken \$6.00  
Add grilled Shrimp \$8.00

## We Cater !

\*Consuming raw or undercooked meats may increase your risk of foodborne illness

#### Food Allergy Concerns?

Despite taking every precaution, we cannot guarantee that our menu items are free of trace amounts of nuts, tree nuts, wheat, dairy, eggs, soy, fish, shellfish, or other allergens.

updated 5-13-23

## Dinner Menu

### BEGINNINGS TO SHARE

**Island Style Poke Tacos** 18  
Fresh Ahi, Maui Onions, Chili Flakes, Avocado, Wasabi Aioli

**Prawn and Crab Fritters\*** 17  
Prawns, Crab and Fresh Vegetables Deep Fried in Fluffy Batter. Served with Sriracha Aioli

**Fritto Misto\*** 18  
Crispy Calamari, Shrimp, Onion, Asparagus, Lemon, Aioli

**Edgewater Sampler\*** 29  
A Sampler of our Favorite Ceviche, Ahi Poke, & Barbeque Albacore served with Homemade Chips, Wakame Salad

**Ceviche\*** GF 16  
Seasonal Fresh Barramundi and Prawns marinated in Citrus Juice and tossed together with Jalapeno Peppers, Red Onions, Cilantro and Avocado

**Garlic Prawns\*** 19  
Grilled Prawns served in a White Wine, Warm Butter, Chili Flake. Served with Sourdough Bread

### RAW BAR

**Yellowfin Crudo\*** GF 20  
Sashimi Yellowfin Tuna served over baby arugula and topped with a tropical ginger glaze

**Oysters on the Half Shell 1/2 doz\*** GF 18  
Ask your server about our oyster selections

\*Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of foodborne illness, especially if you have certain medical conditions.

Parties of 6 or more are subject to a 20% service charge.

## Dinner Menu

### SOUPS & SALADS

**Caesar Salad** 12  
Romaine Lettuce tossed with shaved parmesan cheese, croutons and caesar dressing

**Burrata Salad** GF 16  
Fresh burrata served on top of a bed of Arugula Asparagus and Fried Shallots drizzled Cobram Estate EVOO, Balsamic bliss from Modena, Italy and lemon zest

**Clam Chowder (seasonal)** 14  
Creamy New England style clam chowder made to order served with fresh baked bread

**Soup of the Day** 12  
Ask server about our seasonal selection of the day

### ENTREES

**Tomahawk Ribeye for two\*** 115  
32 ounce Prime Bone in Ribeye Steak. Served with Kimchi Mash Potato and local, seasonal vegetables. Comes with house salad and fresh baked bread.

**Pork Chop\*** 29  
Double cut pork chop with tropical island glaze, served with cilantro rice, seasonal veggies and fruit

**Macadamia Nut Crusted Sea Bass** 38  
Coconut jasmine rice, broccolini and ginger glaze

**Grilled Crab Sandwich** 1/2 Full  
Dungeness crab with tomato on grilled sourdough served open face . 24.95 38.95

**Fettuccine Alfredo\*** 18  
Fettuccine, cream, parmesan & nutmeg.

Add Chicken \$7 Prawns \$9

**Lobster Mac\*** 32  
Our Creamy Macaroni and Cheese mixed with Lobster