

## **APPETIZERS**

### **Maryland Crab Dip**

Crab dip loaded with jumbo lump crab meat and blended with 3 cheeses, served hot with Old Bay seasoned ciabatta crostinis. 12

### **Crab Cocktail**

Chilled jumbo lump crabmeat paired with fresh pineapple mango salsa served with a house made siracha cocktail sauce. 14

### **Lobster Flat Bread**

Artesian flat bread drizzled with pesto, topped with fresh lobster meat and roasted tomatoes, finished with mozzarella and truffle oil. 16

### **Maryland Crab Cake**

Homemade with Maryland crabmeat paired with house made cole slaw. Served with a chipotle Old Bay remoulade sauce. 10

### **Thai Chili Buffalo Wings**

10 Hearty chicken wings tossed with our chef's own spicy/sweet Thai chili Buffalo sauce, served with blue cheese. 12

### **Firecracker Shrimp**

Crispy fried shrimp tossed in our spicy house made cream sauce. 14

### **Clams Casino**

Top neck clams, stuffed with peppers, onions, garlic, bacon, and buttery Parmesan panko crust. 10

### **Calamari**

Fresh-cut calamari dusted with seasoned flour, flash fried then quickly sautéed with a Thai chili ginger, cilantro and lime glaze. 12

### **Tuna & Kimchee Spring Roll**

Tuna and Korean spicy cabbage rolled and lightly fried, served with an Asian hot mustard and tangerine duck sauce. 12

### **Coconut Shrimp**

Jumbo shrimp hand breaded with coconut, flash fried then served with pineapple mango corn salsa and mandarin tangerine duck sauce. 12

## **RAW BAR**

Local Middle Neck Clams on the Half Shell ½ Dozen 8 ~ Dozen 12

Chef's Selection Oysters on the Half Shell ½ Dozen 11 ~ Dozen 15

Jumbo Shrimp Cocktail 12

Peel & Eat shrimp ½ pound 12 ~ pound 18

**All above served with house made cocktail sauce & fresh lemon**

## **CROCKS OF SOUP & GARDEN SALADS**

### **Blue Crab Bisque**

A special blend of blue crab meat and stock, finished with cream and sherry wine. 6

### **French Onion**

Caramelized red and sweet onions in a rich beef broth topped with seasoned croutons, mozzarella and provolone cheese. 5

### **Soup du Jour**

Our Chef's own selection of seasonal soup made with the areas freshest local ingredients. 5

### **Classic Hand Tossed Caesar**

Crisp romaine lettuce tossed in our house made Caesar dressing served with garlic herb croutons and shaved Parmesan cheese. 8

### **The Wedge**

Wedge of iceberg lettuce with diced egg, crumbled gorgonzola, sliced red onions, pear tomatoes, and chopped bacon served with blue cheese dressing. 10

### **Crab Chopped Salad**

A blend of romaine and iceberg lettuce chopped with sliced red onions, bacon, avocado and smoked Gouda cheese. Topped with fresh crabmeat and served with chipotle ranch dressing. 12

### **Apple Pecan**

Sliced Granny Smith apples and candied pecans over a fresh blend of field greens, topped with crumbled blue cheese. Served with a honey cider vinaigrette. 10

## **SEAFOOD SPECIALTIES**

### **Maryland Crab Cakes**

House made Maryland crab cakes paired with buttermilk Yukon garlic mashed potatoes and seasonal baby vegetables served with a lemon truffle sauce. 24

### **Scallops Risotto**

Sautéed jumbo scallops served over a summer vegetable risotto with mushrooms, black truffle, Jersey corn and roasted tomatoes finished with herbs, mascarpone and grana Padano and white truffle oil. 28

### **Whole Lobster**

Whole Maine lobster steamed and seasoned with Old Bay and butter, served with steamed clams, mussels, buttermilk Yukon garlic mashed potatoes and corn on the cob. 28

### **Salmon**

Crab-encrusted Faroe Island salmon served over baby gem yams and bacon Brussels sprouts, drizzled with a cider mustard jus. 24

### **Seafood Fra~Diavolo**

Shrimp, mussels, clams, lobster meat, and scallops sautéed with leeks, tomatoes, fennel, garlic and onion served in lobster saffron broth over fettucine. 26

### **Twin Lobster Tails**

Two 10 oz. lobster tails broiled to perfection paired with seasonal baby vegetables, buttermilk Yukon garlic mashed potatoes and drawn butter. 45

### **Tuna**

Furikaki encrusted tuna over toasted sesame ginger sweet potato puree with sautéed garlic bok choy and served with a sake wasabi cream sauce. 24

### **Alaskan Crab Legs**

Sweet Alaskan snow crab legs seasoned with Old Bay steamed to the order and served with melted butter, corn on the cob and Old Bay seasoned fries. 20

## **SEAFOOD BUCKETS**

### **Angry Clams**

New twist on steamed clams! Middle neck clams paired with sweet Italian sausage, cherry peppers, chopped garlic and shallots served in a white wine garlic herb butter. Served with garlic seasoned ciabatta crostinis 14

### **Sautéed New Zealand Mussels ~ Garlic / Marinara**

Green tip half-shelled mussels served with your choice of white wine garlic and herb butter sauce or spicy marinara style. Served with garlic seasoned ciabatta crostinis. 14

### **Fried Shrimp**

Panko-seasoned breaded shrimp lightly fried to a golden brown, paired with seasoned Old Bay fries. Served with cocktail and tartar sauce with fresh lemon. 15

### **Fish & Chips**

Beer-battered Atlantic cod fish filets deep-fried and paired with seasoned Old Bay fries. Served with malt vinegar and tartar sauce. 15

## **SIDES**

**Crock of Chef's Own BBQ Baked Beans - 5**

**Crock of house made Mac & Cheese - 6**

**house made Cole Slaw - 3**

**Buttered Corn on the Cob - 3**

**Seasonal Vegetable - 5**

**Seasoned Grilled Asparagus - 6**

## **THRILL OF THE GRILL**

### **New York Sirloin**

14 oz. Angus sirloin steak grilled to your liking and topped with Montreal Steak butter, paired with buttermilk Yukon garlic mashed potatoes and seasonal vegetable. 30

### **Lily's Chicken**

Seasoned chicken breast topped with baby spinach, artichoke hearts and goat cheese, finished with a lemon basil sauce and served with fettuccini. 24

### **Filet Mignon**

10 oz. center cut tenderloin of beef cooked to perfection served over buttermilk Yukon garlic mashed potatoes with seasonal baby vegetables and a red wine demi - glaze. 34

### **Full Rack of Ribs**

A full rack of seasoned, slow-roasted, fall off the bone baby back ribs, paired with crock of macaroni and cheese and corn on the cob. 20

### **Garlic Steak & Lobster**

10 oz. Angus sirloin steak grilled to your liking and topped with fresh lobster meat served with garlic mashed potatoes with sautéed broccolini, roasted tomatoes and chef's own herb butter sauce. 28

### **Chicken Parmigiana**

Chicken breast encrusted with a Parmesan and panko breading topped with marinara sauce and melted mozzarella, served over penne pasta. 20

### **Reef & Beef**

A tender 10 oz. center-cut filet mignon paired with a 10 oz. lobster tail, served over buttermilk Yukon garlic mashed potatoes and seasonal baby vegetables. 49

## **BISTRO**

### **Penne Vodka**

Penne pasta served in our housemade vodka tomato cream sauce, finished with freshly grated grana padano. 13

**Add: Chicken 3 ~ Shrimp 5 ~ Crab 5 ~ Lobster 8**

### **French Dip**

Sliced prime rib of beef topped with a melted horseradish cheese served on a toasted garlic ciabatta roll with seasoned fries and chef's own house made au jus. 14

### **Chicken Cameryn**

Grilled chicken breast with fresh spinach, roasted red peppers and melted mozzarella cheese served on a ciabatta roll with balsamic glaze paired with seasoned fries and. 14

### **Crab Cake**

Maryland jumbo house made crab cake served on a soft potato roll with a chipotle Old Bay remoulade paired with seasoned fries and L~T~O. 14

### **Dalton Burger**

10 oz. Kobe beef burger topped with Applewood smoked bacon and cheddar cheese, served on a ciabatta round roll with seasoned fries, and L~T~O. 14

## **LITTLE SKIPPERS**

### **Kids Meals for 12 & under ~ All Kids Meals are 6**

**Hamburger & Fries**

**Fried Shrimp & Fries**

**Chicken Quesadilla**

**Pasta**

**Mozzarella Sticks**

**Chicken Tenders & Fries**

**Kids Trio: Chicken Quesadilla ~ Mozzarella Sticks ~ Chicken Tenders - 12**



# *Martell's Waters Edge* *Stunning Waterfront Weddings*



Dream weddings come true at Martell's Waters Edge. Nestled along the Majestic Barnegat Bay, The Waters Edge offers breathtaking sunsets and spectacular water views from every seat.

The amazing waterfront setting combined with our exceptional service will make your once-in-a-lifetime celebration one that will be remembered and talked about for years to come.

The Water's Edge vows to add your personal touch to make your wedding reception distinctive and memorable. Our one wedding at a time approach ensures that our Bride and Groom get the special attention they deserve. The newly built venue is state-of-the-art and the interior décor is casual, yet elegant. The Waters Edge was designed for the Modern Bride and accommodates up to 200 guests.

Our experienced and professional Event Coordinator will assist you to create the wedding of your dreams. Our superior service includes your own personal attendant, reception maître d' paired with exquisite cuisine for the ultimate wedding experience.

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**Please feel free to contact our Director of Catering**

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