

APPETIZERS

Maryland Crab Cake

Homemade with Maryland crabmeat paired with
Homemade coleslaw. Served with a chipotle Old Bay remoulade sauce. 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 raspberry duck sauce. 12

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 crostini 14

Clams Casino

Middle neck Clams stuffed with bell pepper, onion & bacon stuffing. Baked in a wine
and butter sauce. 10

Thai Chili Calamari

Fresh cut, tender calamari dusted with seasoned flour and fried. Tossed in our
homemade Thai Chili sauce. 14

CROCKS OF SOUP

Blue Crab Bisque

A special blend of blue crabmeat and stock finished with cream and sherry. 6

French Onion

Caramelized red and sweet onions in a rich beef broth topped with
seasoned croutons, mozzarella and provolone cheese. 6

GARDEN SALAD

Classic Hand Tossed Caesar

Crisp romaine lettuce tossed in our house made Caesar dressing
Served with garlic herb croutons and shaved Parmesan cheese. 9

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

Watermelon & Feta Salad

Fresh watermelon & Feta Cheese tossed in Arugula with a sherry vinegrette dressing
drizzled with balsamic glaze... 12

Crab Salad

Fresh crab meat, thinly sliced onion, Monterrey Jack/Cheddar blend, bacon, diced red
peppers and avocado served on a bed of romaine with your choice of either ranch
chipotle or apple cider vinegrette. 14

SEAFOOD SPECIALTIES

Maryland Crab Cakes

House made Maryland crab cakes paired with seasonal baby vegetables served with a lemon truffle sauce. 29

Scallops Risotto

Sautéed jumbo scallops served over a summer vegetable risotto with Mushrooms, white truffle oil.

, Jersey corn and roasted tomatoes finished with herbs, mascarpone and grana Padano and white truffle oil. 28

Honey Garlic Salmon

8oz pan seared salmon baked in a honey balsamic soy sauce with fresh garlic. Served with red bliss potatoes, and seasonal veggies 26

Seafood Fra~Diavolo

Shrimp, mussels, clams, crab meat, and scallops sautéed with leeks, tomatoes, Fennel, garlic and onion served in lobster saffron broth over fettucine. 30

Twin Tails

Two 6oz lobster tails dusted with old bay seasoning and butter. Broiled to perfection and served with a side of seasonal veggies with fresh lemon and butter 38

SEAFOOD BUCKETS

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 crostini. 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

Firecracker Shrimp

Bite sized shrimp tossed in our homemade firecracker sauce. Served with a side of French fries. 16

THRILL OF THE GRILL

New York Strip

14 oz. Angus strip steak grilled to your liking and topped With Montreal Steak butter, paired with red bliss potatoes & seasonal veggies. 30

Filet Mignon

10 oz. center cut tenderloin of beef cooked to perfection Served with red bliss potatoes & seasonal Veggies and a red wine demi - glaze. 40

Garlic Steak & Lobster

10 oz. Angus strip steak grilled to your liking and topped with fresh lobster meat and herb butter sauce. Served with roasted red bliss potatoes and seasonal vegetables 33

Surf & Turf

8oz center cut tenderloin of beef cooked to perfection served with one 6oz tail. Served with red bliss potatoes & seasonal vegetables. 48

Prime Rib

Mustard & Montreal encrusted slow roasted ribeye loin cooked to perfection. Served with red bliss potatoes & steamed vegetable
Queen Cut: 22.95

BISTRO

Penne Vodka

Penne pasta served in our house made vodka tomato Cream sauce, finished with freshly grated grana Padano. 13

Add: Chicken 3 ~ Shrimp 5

Chicken Camryn

Scaloppini style chicken sautéed golden brown, topped with spinach roasted red peppers fresh mozzarella and a balsamic glaze drizzle, over our homemade lemon asparagus risotto.16

California Bacon Cheese Burger

10 oz. Angus beef burger seasoned and topped with cheese of choice, served on a ciabatta round roll with seasoned fries, and L~T~O. 14

Dalton's Black and Bleu Burger

10 oz. Angus beef burger seasoned with blackened Cajun seasoning topped with Applewood smoked bacon and crumbled bleu cheese, served on a ciabatta round roll with seasoned fries, and L~T~O. 15

CRAB HOUSE PLATTERS

First Mate

Three snow crab clusters seasoned and paired with steamed clams, mussels and corn on the cob and Buttered Yukon Potatoes. 35

Whole Lobster

Whole Maine lobster steamed and seasoned with Old Bay and butter,
Served with steamed clams, mussels,
And corn on the cob. 36

SIDES

Buttered Corn on the Cob - 3
Seasonal Vegetable - 5
Sautéed Broccoli - 5

LITTLE SKIPPERS

Kids Meals for 12 & under ~ All Kids Meals are \$7

Hamburger & Fries

Fried Shrimp & Fries

Penne Pasta (Marinara/Butter)

Chicken Tenders & Fries

Desserts

Dave's Chocolate Chip Lava Cookie

Banana Foster

Key Lime Pie

Chocolate Mocha Ganache

Tiramisu

Fresh Berry Tart

Peanut Butter Explosion

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.

Please feel free to contact our Director of Catering

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