

WELCOME TO WATER'S EDGE!

We hope you enjoy your dining experience with us!

Should you prefer something not on our menu, please ask your server and we will do our best to accommodate.

MARRIOTT
BONVOY

Not a member? Ask your server how to sign up today!

SMALL BITES

PRETZEL BITES | 13

Soft mini pretzels | house-made honey & grainy mustard dip & warm marinara sauce

DRESSED UP FRIES | 9

Truffle oil | parmesan cheese

BRUSCHETTA | 17

Mason jar bruschetta | fresh shaved parmesan cheese | garlic butter grilled baguette

CHIPS & DIP | 9

Tortilla chips | potato chips | avocado ranch dip | salsa | chipotle Aioli

SHARE OR NOT TO SHARE

MARINATED STEAK BITES | 18

Marinated beef tocino style | chimichurri | nappa slaw | naan bread

NACHOS | 20

Seasoned ground beef | jalapeño | black olives | mixed peppers | red onion | green onion | tomatoes | shredded cheese | sour cream | salsa

BRAKISH WINGS | 18

1lb. Breaded chicken wings | house-made Acadian maple hot sauce

MUSSELS | 13

1 lb. PEI blue mussels | lemon garlic butter white wine | multi-grain breadstick

LIGHTER SIDE

CAESAR SALAD | sm 9 | lg 15

Romaine lettuce | parmesan cheese | smoked bacon focaccia croutons

GARDEN GREENS | sm 9 | lg 13

Mixed greens | carrot | cherry tomato | cucumber choice of ranch, balsamic or blueberry vinaigrette

VERMICELLI THAI SALAD | sm 10 | lg 16

Thai rice noodles | carrot | cucumber | peppers | sesame seeds | lime Thai vinaigrette | peanut sauce

POWER GRAINS BOWL | sm 10 | lg 16

Mixed greens | garden vegetables | feta | quinoa | sunflower seeds | flax seeds | blueberry vinaigrette

LIGHTER SIDE UPGRADES

GRILLED CHICKEN BREAST | 5

GARLIC BUTTERED SHRIMP | 6

CHEF'S KETTLE

EAST COAST SEAFOOD CHOWDER

CUP 10 | BOWL 18

Scallops | Newfoundland baby shrimp | clams | haddock | salmon | mussels | multi-grain breadstick

CREAM OF ROASTED BUTTERNUT SQUASH SOUP

CUP 8 | BOWL 13

Roasted squash with sweet coconut milk | croutons | fried kale | multi-grain breadstick

COMFORT CORNER

Menu items served with a side of PEI fries

ISLAND CHEESE BURGER | 18

PEI ground beef | ADL yellow cheddar | Glasgow Glen gouda | chili gouda | chipotle mayo | tomato | lettuce

2-PIECE FISH N CHIPS | 17 | one piece | 10

PEI Brewing Co. beer bettered Atlantic Haddock | creamy coleslaw

SWEET & TANGY CHICKEN SANDWICH | 17

Buttermilk & rosemary marinated chicken breast | house-made honey BBQ sauce | candied maple bacon | lettuce | tomato

VEGGIE BURGER | 15

Corn & black bean patty | sweet onion jam | lettuce | tomato | Glasgow Glen gouda | chipotle mayo

SIDE UPGRADES

SWEET POTATO FRIES | 3

With Chipotle aioli

DRESSED UP FRIES | 3

GARDEN GREENS | 3

CAESAR SALAD | 3

BABY MIXED POTATOES | 4

CREAM OF ROASTED BUTTERNUT SQUASH SOUP CUP | 6

EAST COAST SEAFOOD CHOWDER CUP | 7

PREMIUM SALAD | 8

(Vermicelli Thai Salad or Power Grains Bowl)

BUILD YOUR OWN BIG PLATE (after 5pm)

Choose your own sides to accompany your entrée!

ENTRÉES

10 oz. ATLANTIC RIB EYE | 29

Served with straight gin peppercorn herb sauce

ST. LOUIS STYLE BABY BACK RIBS

FULL 29 | HALF 16

LARKIN BROS. SWEET BONELESS BUTTER CHICKEN

THIGHS | 18

SEARED ATLANTIC SEA SCALLOPS | 24

Served with tomato bacon jam

SEARED ATLANTIC SALMON | 26

Served with Chimichurri sauce

BIG PLATE ADDITIONS

PEI POTATO FRIES | 3

SWEET POTATO FRIES | 5

BASMATI RICE | 3

GRILLED NAAN BREAD | 3

HARVEST VEGETABLES | 3

BABY MIXED POTATOES | 4

PEI MASHED POTATOES | 4

VEGETABLE PASTA | 18

Pappardelle pasta | roasted squash | garlic pepper cream | arugula | goat cheese

PASTA UPGRADES

GRILLED CHICKEN BREAST | 5

GARLIC BUTTERED SHRIMP | 6