

Small Courses

Chilled Peach & Yogurt Soup 5.

New England Clam Chowder - my grandfather's clam fritters 12.

Simple Green Salad of Mixed Lettuces -red onion, red wine vinaigrette 7.

The Edge Wedge –Boston Lettuce, tomato, red onion, bacon & blue cheese vinaigrette 8.

Lobster “Caesar Salad” –pecorino, bread lace & our green goddess dressing 15.

Steamed Maine Mussels -tomato, saffron & citrus 10.

Brick Oven Roasted Crab Cakes - marinated cabbage, malt vinegar aioli 14.

Veal Sweetbreads “Ramen” – oyster mushrooms, bacon dashi, General T'so glaze 9.

Main Courses

Soy Glazed Haddock – sesame, lobster fried rice 26.

Pan Roasted Cod- foraged mushrooms, radishes & crème fraîche 27.

Pan Seared Scottish Salmon- “succotash” and summer corn broth 28.

Fire Roasted Maine Lobster - parsley potatoes, baby vegetables & toasted butter 34.

Heirloom Tomato Risotto – pecorino, balsamic & tarragon 22.

Chicken -n- Dumplings – half a roasted local chicken, semolina gnocchi & mushrooms 26.

Slow Roasted Duck Breast – warm carrot salad, caraway 28.

Not Your Mother's New England Boiled Dinner
seared house cured corned beef, cabbage,
potatoes, radishes & beet 23.

Pan Roasted Beef Tenderloin – green beans, fried béarnaise & Maine shrimp 33.

To Our Guests: Please inform your server of any dietary restrictions
18% service gratuity is applied to parties of six or more

Consuming raw or undercooked meats, poultry and seafood
may increase your risk of food-borne illness

N 44° 15' .860
W 069° 00' .795

The Edge Restaurant and Bar
Stonecoast Road, Lincolnville, Maine
207.236.4430
Diningattheedge.com