



Edgar's

CORNUCOPIA OF CULTURE

Soups

FRENCH ONION

Caramelized 3 Onion, Herbed Crostini, Swiss

7

CLAM CHOWDER

New England Style, Hearty Clams & Potatoes

7

Apps

EDGAR'S FRIED WINGS

Glenn's Signature BBQ, Ranch Or Bleu Cheese, Celery, Carrots

10

EDGAR'S FROG LEGS

Lightly Floured, Sautéed with Butter, xvo, Capers, Lemon White Wine Beurre Blanc

12

SOUTHERN FRIED OKRA BASKET

Cornmeal Crusted, "Mark Smuckers" Jamaican Jerk Sauce

9

BLACKENED CATFISH TACOS

Grilled Alabama Catfish, Flour Tortilla Shells, Jicama Slaw, Cilantro

13

LEMON THYME CALAMARI

Crispy Fried Calamari, Mixed Greens, Lemon-Thyme Aioli Chili Oil

12

CUBAN SMOKED PORK PLATTER

Hickory Smoked Shoulder, Grilled Bread, Black Bean Salsa, Guacamole, Sharp Cheddar, Spanish Goat Cheese

14

APPLEWOOD SMOKED RIB TIPS

Sweet, Savory, Spicy BBQ, Edgar's Slaw

13

Fresh Bread

2 rounds on us
After that, \$1.50

20% Gratuity will be added to parties of 6 or more

Salads

PEACH AND FIELD GREENS SALAD

Heirloom Tomato, Fennel, Red Onion, Peaches, White Balsamic, Feta

14

CUBAN PULLED PORK SALAD

House Smoked Pork, Black Bean & Corn Salsa, Goat Cheese, Guacamole, Mixed Greens, Choice Dressing

15

PINE NUT CRUSTED GROUPER SALAD

Pine Nut & Basil Crusted Grouper, Crabmeat, Sugared Walnuts, Kalamata Olives, Roasted Red Peppers, Saffron Vinaigrette

19

WEDGE

Iceberg Wedge, Crisp Bacon, Roasted Cherry Tomatoes, Dry Bleu Cheese, Hard Boiled Eggs, White French Dressing

9

EDGAR'S SEAFOOD CHEF SALAD

Bay Shrimp-and-Crab Cake, Crispy Calamari, Smoked Salmon, Sliced Fennel, Capers, Hard Boiled Egg, Roasted Red Peppers, Chopped Romaine, Iceberg & Spinach, Choice Dressing

20

CLASSIC CAESAR

Crisp Romaine, Shaved Parmesan, Homemade Croutons, Creamy Caesar Dressing

9

Add to Any Salad

5 OZ. GRILLED CHICKEN	5
PINENUT OR BLACKENED GROUPER	11
GRILLED SPICY BEAN VEGGIE PATTY	5
4 OZ. GRILLED SALMON*	6
8 OZ. GRILLED SALMON*	13
GRILLED SHRIMP	1.75 ea

A La Carte

\$3

SIDE SALAD | JICAMA SLAW
FRENCH FRIES | VEG DU JOUR
SWEET POTATO FRIES | COLE SLAW
EDGAR'S MASH | GREEN BEANS
YUKON GOLD POTATOES

\$4.5

SIDE CAESAR | SIDE WEDGE
ASPARAGUS | FRIED OKRA
PARMESAN TRUFFLE FRIES
EDGAR'S GREENS



Edgar's Features

CORNUCOPIA OF CULTURE

Featuring a Melting Pot of Cuis

Starters |

SOUP: Chicken Tortilla

CRAB CAKES |

Served with Seaweed
and Truffle Glaze ...13

MUSSELS |

Big One Maine Mussels: Sautéed with Mixed Peppers & Onions
finished w/ Creole Seasoning, Cilantro, Lemon & Crushed Red Peppers w/ White Wine Butter...13

GOAT CHEESE & LEMON RAVIOLI

Roasted Red Peppers, Clam Sauce, Finished w/ Garlic Roasted
Mushrooms & Shrimp & Crawfish ...13

OYSTERS |

Lovers River : Prince Edward Island
Meaty, with an Ocean Salty Finish...14

Entrees |

SURF & TURF | 9oz. Grilled Strip Filet, 5oz Lobster Tail, Baked Potato, Veg Du Jour, Finished w/ Drawn Butter ...32

FISH FRY | **Seafood Platter:** Smoked Fried Monkfish, Jumbo Breaded Shrimp, IPA Beer Battered Pacific Cod,
Served w/ your choice of 2 sides ...27

Desserts |

Lemonberry Marscapone | Salted Caramel Vanilla Crunch Cake | Tiramisu | Cookie Dough Cheesecake
| Chocolate Lovin Spoon Cake | Hot Lava Cake A La Mode | Chocolate Chip Lava Cake |

Featured Drink |

LEMON CAKE MARTINI: | Limoncello & RumChata, Sugar Rim, & Lemon... 7

Wine of the Month |

Sterling Vintner's Meritage - Cabernet Sauvignon - CA

Big flavors of blackberry jam, black cherry and chocolate accented by a spicy finish...8/30

NautiVine -Blackberry Cabernet - Portage Lakes, Ohio

A Natural Combination of Slight Tart Acidity with the pleasant Sweetness of Blackberries and a Robust Cabernet Backing...8/30

NautiVines - Skinny Mermaid - Moscato - Portage Lakes, Ohio

Lush, Fruity and Delightfully Sweet with Juicy Peach and Tropical Fruit Flavors...8/30