



AND BANQUET FACILITY

EXECUTIVE CHEF JESSICA HIGHTOWER

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Appetizers

Fresh Tomato & Roasted Garlic Bruschetta

Our house made fresh tomato bruschetta with roasted garlic, olive oil, and scallions with a hint of sweetness atop Artisan sour dough breads. 6.99

Steamed Maine Mussels

Local Maine Mussels steamed in white wine garlic butter sauce. Served with toasted French bread. 9.99

Boneless Buffalo Chicken Wings

Tender all white chicken breast hand breaded and tossed in a spicy buffalo sauce. Served with carrots, celery and choice of ranch or bleu cheese dipping sauce. 8.99

Bacon Wrapped Scallops

Fresh scallops wrapped in applewood smoked bacon, dusted with pepper and broiled to perfection. Drizzled with Maine Maple syrup. 12.99

Spinach Artichoke Dip

Creamy house made dip with baby spinach, artichoke hearts, garlic and cheese. Served with fried pita wedges. 8.99

Crab Stuffed Mushrooms

Mushroom caps stuffed with our house made crab meat stuffing. Topped with a melted blend of cheeses. 8.99

Shrimp Cocktail: Coconut Curry Style or Traditional

Six succulent chilled shrimp served with our coconut curry & mango chutney or our traditional horseradish cocktail sauce. 7.99

Fried Cheese Ravioli

Cheese ravioli deep fried and served with our house made marinara sauce with melted provolone, mozzarella and cheddar cheeses. 8.99

Soups

French Onion Soup au Gratin

Our classic house specialty starts with caramelized onions and our homemade seasoned beef broth. Topped with garlic herb crostini and bubbly Swiss cheese. Crock 6.99

New England Clam Chowder

Creamy chowder with tender chopped clams, potatoes, onions and herbs.
Cup 6.99 Bowl 8.99

Salads

Ocean's Edge Caesar Salad

Crisp romaine lettuce with grated parmesan cheese and home made seasoned croutons.
Tossed in house made creamy Caesar dressing.

Side 3.99 Entrée 7.99
Add grilled chicken breast 2.99

Chef's Bliss Salad

Crisp sliced apples, walnuts, figs and crumbled bleu cheese over fresh baby spinach.
Served with house made balsamic vinaigrette.

Side 4.99 Entrée 8.99 Add grilled chicken breast 2.99

Blackened Chicken Salad

Cajun grilled chicken breast over romaine lettuce with roasted red peppers, artichoke hearts,
Maine greenhouse tomatoes, red onions and crumbled bleu cheese.

Served with your choice of dressing. 11.99

Tossed Garden Salad

Crisp romaine lettuce with greenhouse tomatoes, cucumbers, carrots, red onions and peppers.
Topped with home made seasoned croutons and your choice of house made dressing.

Side 3.99 Entrée 7.99
Add grilled chicken breast 2.99

Pizza

Our Medium 12 inch hand tossed pizza is a treat

Four Cheese

Our robust marinara sauce is covered with a blend of parmesan, cheddar,
mozzarella and provolone cheeses. 9.99

Create Your Own Specialty

Add any of the following toppings to our cheese pizza for an additional .75 each:

Pepperoni, Black Olives, Onions, Peppers, Tomato, Spinach, Mushrooms,
Broccoli, Grilled Artichokes or Jalapenos

Bacon, Sausage, Kalamata Olives: add an additional 1.50 each

House Specialty Pizzas

Mediterranean Pizza

Fresh local greenhouse tomatoes, minced garlic, fresh basil, Kalamata olives and
grated parmesan cheese with a drizzle of roasted garlic oil. 11.99

Meat Lovers Pizza

Pepperoni, sausage and bacon, our house made marinara sauce and our blend of four cheeses. 12.99

Sandwiches

Our sandwiches are served with your choice of herb roasted reds, patatas bravas, garlic mashed, baked sweet potato, wild rice or hand cut French fries and our house made coleslaw.

Grilled Chicken & Caesar Wrap

Juicy grilled chicken breast, regular or buffalo style, with crisp romaine lettuce, shredded parmesan and house made croutons in a soft tortilla wrap with Caesar dressing. 9.99

Open Faced Spinach & Mushroom Crab Melt

Local hand picked crabmeat mixed with baby spinach and mushrooms. Served on grilled Texas toast with our lemon tarragon aioli, sliced tomato, red onion and melted Swiss cheese. 13.99

Fried Haddock Sandwich

Hand breaded Atlantic haddock fillet on a toasted Kaiser roll with lettuce, tomato and red onion. Served with house made tartar sauce . 10.99

Stuffed Portabella Mushroom Flatbread

Portabella mushroom stuffed with grilled artichokes, sun dried tomatoes & Feta cheese. Drizzled with roasted garlic oil and served on a warm flatbread with baby spinach. 12.99

Bacon Cheese Burger

Grilled hand formed beef burger seasoned and topped with bacon, cheddar cheese, lettuce, tomato and red onion. Served on a toasted Kaiser roll. 10.99

Pasta

All pasta entrees are accompanied with toasted house made garlic French bread

Shrimp Scampi

Tender shrimp sautéed with Maine greenhouse tomatoes, garlic and fresh basil in a white wine butter sauce. Served over linguini 18.99

Wild Mushroom Ravioli

Wild mushroom ravioli with sautéed baby spinach and fire roasted red peppers in a roasted garlic cream sauce. 15.99

Chicken and Broccoli Alfredo

Pan seared boneless chicken breast with fresh broccoli and tender roasted garlic in a creamy Alfredo sauce. Tossed with penne pasta. 13.99

Sun dried Tomato, Spinach & Feta Alfredo

House made creamy Alfredo sauce tossed with penne pasta, roasted garlic, sun dried tomatoes, fresh baby spinach & Feta cheese. 13.99

Chicken Parmesan

Tender marinated boneless chicken breast hand breaded and fried, topped with a blend of cheeses and our robust house made marinara sauce. Served over linguini. 14.99

Meat & Seafood Entrées

All entrées include Chef's vegetable or coleslaw and your choice of herb roasted reds, patatas bravas, baked sweet potato, garlic mashed, wild rice or hand cut French fries.

Baked Stuffed Haddock

Haddock fillet stuffed with our house made crabmeat stuffing and baked. Topped with a white wine cream sauce and a sprinkle of parmesan cheese and finished under the broiler. 18.99

Cucumber Dill Haddock

Haddock fillet broiled in white wine, butter & herbs. Drizzled with creamy cucumber dill sauce 14.99

Fish and Chips

Hand breaded Haddock fillet deep fried and served with our house made tartar sauce, hand cut French fries and coleslaw. 14.99

Fried Clams

Succulent hand breaded whole belly clams, deep fried until golden. Ask for today's market price

Fried Seafood Platter

A combined platter of hand battered and fried Haddock, Clams & Beer Battered Shrimp. 21.99

New York Sirloin

A 12 oz hand cut and trimmed New York Sirloin steak , grilled to your liking.
Served with sautéed onions, peppers and mushrooms in red wine sauce. 22.99

Chicken Marsala

Pan seared boneless chicken breast with mushrooms, spinach and garlic in Marsala sauce. 13.99

Bruschetta & Feta Grilled Chicken

Juicy grilled chicken breast topped with our roasted garlic and fresh tomato bruschetta.
Made from Maine greenhouse tomatoes, roasted garlic, scallions and olive oil.
Then topped with crumbled Feta cheese. 14.99

We are committed to serving you with fresh, local and sustainable cuisine.

**We source and purchase locally as availability allows
to support our neighbors and communities.
Thank you, Chef Jessica Hightower**