



AND BANQUET FACILITY

EXECUTIVE CHEF JESSICA HIGHTOWER

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Appetizers

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

Crab Stuffed Mushrooms

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

Baked Bacon & Bleu Cheese Stuffed Meatballs

Seasoned ground beef meatballs stuffed with caramelized onions, crumbled bleu cheese and bacon. Served on a bed of house made herbed ricotta and tomato sauce swirl with toasted garlic bread. 9.99

Fried Cheese Ravioli

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

Double Shrimp Sampler

Large, tail on shrimp filled with our savory crab stuffing drizzled with cream sauce and golden deep fried beer battered shrimp served with cocktail sauce. 8.99

Fried Mushroom & Artichoke Plate

Hand battered fresh mushrooms and artichokes, fried until golden crisp. Served with our robust marinara dipping sauce. 7.99 Just Fried Mushrooms 6.99

Soups

French Onion Soup au Gratin

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

Soup Du Jour

Enjoy a piping hot cup or bowl of our house made soup of the day. Served with oyster crackers. Please ask your server about today's soup.

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 *GF

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 * GF

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

Side 4.99 Entrée 8.99 Add grilled chicken breast 2.99

Blackened Chicken Salad * GF

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 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, baked potato, 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 with crisp romaine lettuce, shredded parmesan, Caesar dressing and house made croutons in a soft tortilla wrap. 9.99

Mushroom & Swiss Stuffed Burger

Our seasoned ground beef burger stuffed with sautéed mushrooms and Swiss cheese, grilled to your liking and topped with caramelized onions.

Served on a toasted Kaiser roll with crisp lettuce and tomato. 11.99

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

Bacon Cheddar 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

Penne with Roasted Garlic & Vodka Tomato Cream Sauce

Pan roasted garlic flambéed with a bit of vodka.

Tossed with penne and our delicious house made tomato cream sauce. 11.99

Add Grilled Chicken 2.99

Add Grilled Shrimp 6.99

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

Beef or Vegetable with Five Cheese Lasagna Roulade

Sautéed beef or oven roasted fresh vegetables tossed in robust marinara sauce, layered with herbed ricotta cheese and rolled in a large sheet of lasagna noodle. Topped with a melted blend of four cheeses.

Beef Lasagna 13.99

Vegetable Lasagna 12.99

Entrées

All entrées include Chef's vegetable or coleslaw and your choice of herb roasted reds, baked potato, 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

Fried Haddock Fillet

Hand breaded Haddock fillet deep fried and served with our house made tartar sauce. 14.99

Fried Seafood Platter

A combined platter of hand battered and fried Haddock, twice breaded Scallops & Beer Battered Shrimp. 22.99

New York Sirloin * GF

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

Chicken Marsala

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

Meatloaf and Mashed Toppers

Two of our four ounce hand made meatloaf burgers baked to perfection, topped with garlic mashed potato then drizzled with our house beef & onion gravy. 14.99

Creamy Garlic & Herb Cheese Stuffed Chicken Breast With Artichokes and Sun Dried Tomato

Tender pan seared breast of chicken stuffed with creamy garlic and herb cheese. Tossed with artichokes and sun dried tomatoes. Finished in a white wine pan sauce. 15.99

Pork & Potato Tourtiere (Savory Pie) with Mushroom "Ketchup"

Tender slow oven roasted pork loin layered with soft potatoes and onions. Drizzled with an 18th century mushroom "ketchup" sauce recipe. Baked under a golden puff pastry crust. 14.99

Zesty Vegan Sweet Potato Chili * GF

Hearty Mexican style chili with roasted sweet potatoes, sautéed red onions and fire roasted peppers. Tossed with mixed beans and zesty Mexican spices. Served with salsa. 12.99

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