

Appetizers

Boneless Buffalo Chicken Wings

Tender 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 * GF

Fresh local scallops wrapped in applewood smoked bacon, dusted with pepper then 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. 9.99

Fried Veggie Bowl

Fresh vegetables: broccoli, cauliflower, carrots, onions, mushrooms, peppers, zucchini and eggplant hand breaded in our delicious season batter and fried until golden. Serve with your choice of creamy ranch, chunky bleu cheese or our robust marinara. 8.99

Soups

French Onion Soup au Gratin * Available GF

Our classic house specialty with caramelized onions and our home made seasoned beef broth. Topped with garlic herb crostini and finished with 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 4.99 Entrée 8.99 Add grilled chicken breast 3.99

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 5.99 Entrée 9.99 Add grilled chicken breast 3.99

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 4.99 Entrée 8.99 Add grilled chicken breast 3.99

Sandwiches

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

*** All of our sides are GF except our French Fries**

Fried Haddock Sandwich * GF bun available for \$2

Ask about our baked haddock sandwich for a GF option

Hand breaded Atlantic haddock fillet on a toasted Kaiser roll with lettuce, tomato and red onion.
Served with house made tartar sauce . 12.99

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. 12.99

Bacon Cheddar Burger * GF bun available for \$2

Grilled hand formed beef burger seasoned and topped with bacon, cheddar cheese, lettuce, tomato and red onion. Served on a toasted Kaiser roll. 12.99

Entrées

All entrées include Chef's vegetable or coleslaw and your choice of baked Russet potato, baked sweet potato, garlic mashed, wild rice or hand cut French fries. *** All of our sides are GF except 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

Broiled or Fried Haddock Fillet

A beautiful fillet of Atlantic Haddock topped with herb butter then broiled in white wine. 15.99 ***GF Or**
Hand breaded Haddock fillet fried until golden and served with our house made tartar sauce. 15.99

Broiled or Fried Seafood Platter

A beautiful plate of lightly herbed Haddock, Scallops and Shrimp broiled in white wine butter sauce. 26.99 *** GF Or**

A combined platter of hand battered Haddock, Scallops & Shrimp deep fried until golden. 26.99

Char Grilled Filet Mignon Steak Tips * GF

Eight ounces of tender hand trimmed Filet Mignon steak tips. Char grilled to your liking.
Served with sautéed onions, peppers and mushrooms in a red wine bordelaise sauce. 19.99

Chicken La Cordon Bleu with Creamy Parmesan Sauce * Available GF

Tender juicy chicken breast stuffed with smoked ham and Swiss. Rolled in seasoned bread crumbs.
Oven baked to perfection and drizzled with our creamy Parmesan sauce. 16.99

Chicken Marsala * Dairy Free & Available GF

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

Pasta

All pasta entrees are accompanied with toasted house made garlic French bread and a side of parmesan cheese.

* GF pasta available for an additional \$2 to your entrée

Shrimp Scampi * Available GF

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

Chicken and Broccoli Alfredo * Available GF

Pan seared boneless chicken breast with fresh broccoli and tender roasted garlic in a creamy Alfredo sauce. Tossed with penne pasta. 14.99

Chicken Parmesan

* Grilled chicken parmesan available

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. 16.99

Pasta Italiana

Juicy seasoned ground beef meatballs in our robust house made marinara sauce, served over linguini pasta. 10.99

Pizza

Our Medium 12 inch hand tossed fresh dough pizza is a treat

Four Cheese

Our robust marinara sauce covered with a blend of parmesan, cheddar, mozzarella and provolone cheeses. 10.99

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, Smoked ham, Kalamata Olives or extra cheese: an additional 1.50 each

House Specialty Pizzas

Mediterranean Pizza

Juicy local greenhouse tomatoes, minced garlic, fresh basil, Kalamata olives and shredded parmesan cheese drizzled with roasted garlic oil. 11.99

Meat Lovers Pizza

Pepperoni, sausage and bacon, our house made marinara sauce and our blend of four cheeses. 13.99

CONSUMING RAW OR UNDERCOOKED MEAT, SEAFOOD OR EGG PRODUCTS CAN INCREASE YOUR RISK OF FOODBORNE ILLNESS.



AND BANQUET FACILITY

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