

APPETIZERS

Maryland Crab Dip

Crab dip loaded with jumbo lump crab meat and blended with 3 cheeses, served hot with Old Bay seasoned ciabatta crostinis. 12

Lobster Flat Bread

Artesian flat bread drizzled with pesto, topped with fresh lobster meat and roasted tomatoes, finished with mozzarella and truffle oil. 15

Thai Chili Buffalo Wings

10 hearty chicken wings tossed with our chef's own spicy/sweet Thai chili Buffalo sauce, served with blue cheese. 12

Tuna & Kimchee Spring Roll

Tuna and Korean spicy cabbage rolled and lightly fried, served with an Asian hot mustard and tangerine duck sauce. 12

Maryland Crab Cake

Homemade with fresh Maryland crabmeat paired with julienne Granny Smith apple and celery root corn slaw, served with a chipotle Old Bay remoulade sauce. 10

Firecracker Shrimp

Crispy fried shrimp tossed in our spicy housemade cream sauce. 14

Clams Casino

Top neck clams, stuffed with peppers, onions, garlic, bacon, and buttery Parmesan panko crust. 10

Calamari

Fresh-cut calamari dusted with seasoned flour, flash fried then quickly sautéed with a Thai chili ginger, cilantro and lime glaze. 12

RAW BAR

Local Middle Neck Clams on the Half Shell ½ Dozen 8 ~ Dozen 12

Chef's Selection Oysters on the Half Shell ½ Dozen 11 ~ Dozen 15

Jumbo Shrimp Cocktail 12

Peel & Eat shrimp ½ pound 12 ~ pound 18

All above served with house made cocktail sauce & fresh lemon

CROCKS OF SOUP & GARDEN SALADS

Blue Crab Bisque

A special blend of blue crab meat and stock, finished with cream and sherry wine. 6

French Onion

Caramelized red and sweet onions in a rich beef broth topped with seasoned

croutons, mozzarella and provolone cheese. 5

Soup du Jour

Our Chef's own selection of seasonal soup made with the areas freshest local ingredients. 5

Classic Hand Tossed Caesar

Crisp romaine lettuce tossed in our housemade Caesar dressing served with housemade garlic herb croutons and shaved Parmesan cheese. 8

The Wedge

Wedge of iceberg lettuce with diced egg, crumbled gorgonzola, sliced red onions, pear tomatoes, and chopped bacon served with blue cheese dressing. 10

Crab Chopped Salad

A blend of romaine and iceberg lettuce chopped with sliced red onions, bacon, avocado and smoked Gouda cheese. Topped with fresh crabmeat and served with chipotle ranch dressing. 12

Apple Pecan

Sliced Granny Smith apples and candied pecans over a fresh blend of field greens, topped with crumbled blue cheese.

Served with a honey cider vinaigrette. 10

LITTLE SKIPPERS

Kids Meals for 12 & under ~ All Kids Meals are 6

Hamburger & Fries

Fried Shrimp & Fries

Chicken Quesadilla

Pasta

Mozzarella Sticks

Chicken Tenders & Fries

Kids Trio: Chicken Quesadilla ~ Mozzarella Sticks ~ Chicken Tenders - 12

SEAFOOD SPECIALTIES

Maryland Crab Cakes

Housemade Maryland crab cakes paired with buttermilk Yukon garlic mashed potatoes and seasonal baby vegetables served with a lemon truffle sauce. 24

Scallops

Sautéed jumbo scallops paired with lobster stuffed ravioli served over wasabi pea purée drizzled with coconut cream and mango pineapple salsa. 28

Salmon

Crab-encrusted Faroe Island salmon served over baby gem yams and bacon Brussels sprouts, drizzled with a cider mustard jus. 24

Seafood Risotto

A bounty of clams, mussels, shrimp and scallops brought together with our housemade creamy risotto finished with saffron sherry lobster broth. 28

Twin Lobster Tails

Two 8 oz. lobster tails broiled to perfection paired with seasonal baby vegetables, Yukon garlic mashed potatoes and drawn butter. 40

Tuna

Furikaki encrusted tuna over toasted sesame ginger soba noodles with pickled vegetables and served with a sake wasabi cream sauce. 24

Alaskan Crab Legs

Sweet Alaskan snow crab legs seasoned with Old Bay steamed to the order and served with melted butter, corn on the cob and Old Bay seasoned fries. 20

SEAFOOD BUCKETS

Steamed Angry Clams

New twist on steamed clams! Middle neck clams paired with sweet Italian sausage, cherry peppers, chopped garlic and shallots, served in a white wine garlic herb butter sauce with garlic seasoned ciabatta crostinis. 12

Sautéed New Zealand Mussels ~ Garlic / Marinara

Green tip half-shelled mussels served with your choice of

white wine garlic and herb butter sauce or spicy marinara style.

Served with a garlic seasoned ciabatta crostinis. 14

Fried Shrimp

Panko-seasoned breaded shrimp lightly fried to a golden brown, paired with seasoned Old Bay fries.

Served with cocktail and tartar sauce with fresh lemon. 15

Fish & Chips

Beer-battered Atlantic cod fish filets deep-fried and paired with seasoned Old Bay fries. Served with malt vinegar and tartar sauce. 15

SIDES

Crock of Chef's Own BBQ Baked Beans - 5

Crock of Housemade Mac & Cheese - 6

Apple Cole Slaw - 3

Buttered Corn on the Cob - 3

Seasonal Vegetable - 5

Seasoned Grilled Asparagus - 6

THRILL OF THE GRILL

New York Sirloin

14 oz. sirloin steak grilled to your liking and topped with a pod of Montreal Steak butter, paired with Yukon buttermilk garlic mashed potatoes and seasonal vegetable. 30

Lily's Chicken

Seasoned chicken breast topped with baby spinach, artichoke hearts and goat cheese, finished with a lemon basil sauce and served with fettuccini. 20

Filet Mignon

10 oz. center cut tenderloin of beef cooked to perfection served over Yukon buttermilk garlic mashed potatoes with seasonal baby vegetables and a red wine demi - glaze. 34

Full Rack Of Ribs

A full rack of seasoned, slow-roasted, fall off the bone baby back ribs, paired with crock of macaroni and cheese and corn on the cob. 20

Garlic Steak & Lobster

10 oz. sirloin steak grilled to your liking and topped with fresh lobster meat served with garlic mashed potatoes with sautéed broccolini, roasted tomatoes and chef's own herb butter sauce. 26

Chicken Parmigiana

Chicken breast encrusted with a Parmesan and panko breading topped with marinara sauce and melted mozzarella, served over penne pasta. 20

Reef & Beef

A tender 10 oz. center-cut filet mignon paired with a 8 oz. lobster tail, served over Yukon buttermilk garlic mashed potatoes and seasonal baby vegetables. 49

BISTRO

Penne Vodka

Penne pasta served in our housemade vodka tomato cream sauce, finished with freshly rated grana padano. 13

Add: Chicken 3 ~ Shrimp 5 ~ Crab 5 ~ Lobster 8

French Dip

Sliced prime rib of beef topped with a melted horseradish cheese Served on a toasted garlic ciabatta roll with seasoned fries and chef's own house made au jus. 12

Chicken Cameryn

Grilled chicken breast with fresh spinach, roasted red peppers and melted mozzarella cheese served on a ciabatta roll with balsamic glaze paired with seasoned fries and cucumber salad. 13

Crab Cake

Maryland jumbo house made crab cake served on a soft potato roll with a chipotle Old Bay remoulade paired with seasoned fries and L~T~O. 13

Dalton Burger

10 oz. Kobe beef burger topped with Applewood smoked bacon and cheddar cheese, served on a ciabatta round roll with seasoned fries, and L~T~O. 14

Martell's Waters Edge

Stunning Waterfront Weddings



Dream weddings come true at Martell's Waters Edge. Nestled along the Majestic Barnegat Bay, The Waters Edge offers breathtaking sunsets and spectacular water views from every seat.

The amazing waterfront setting combined with our exceptional service will make your once-in-a-lifetime celebration one that will be remembered and talked about for years to come.

The Water's Edge vows to add your personal touch to make your wedding reception distinctive and memorable. Our one wedding at a time approach ensures that our Bride and Groom get the special attention they deserve. The newly built venue is state-of-the-art and the interior décor is casual, yet elegant. The Waters Edge was designed for the Modern Bride and accommodates up to 200 guests.

Our experienced and professional Event Coordinator will assist you to create the wedding of your dreams. Our superior service includes your own personal attendant, reception maî tre d' paired with exquisite cuisine for the ultimate wedding experience.

Please feel free to contact our Director of Catering

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