

# SEAFOOD

## SPECTACULAR WEDNESDAY

From 6pm

An evening inspired by the sea, featuring locally inspired seafood dishes, fresh flavours and tropical dining under the stars.

BOOKINGS ESSENTIAL

Book at the Edgewater Brasserie
fb1@edgewater.co.ck or 25435 EXT 5011

## À LA CARTE

### ENTREE

***Prawn Soup | $12***
*Light fish stock served with egg linguine, prawns & a touch of spinach.*

### WHOLE LOBSTER

***Thermidor | $145***
*Stuffed lobster shell, with cooked lobster in a creamy white wine sauce, topped with parmesan & broiled until golden.*

***Mornay | $145***
*Rich indulgent lobster meat, with creamy cheese sauce, made with butter, milk & Gruyère cheese, baked until golden.*

***Grilled | $145***
*Brushed with garlic, fresh herbs and rich butter, grilled over heat to enhance the sweet flavour.*

***All served with a fragrant lemon rice.***

### MAINS

***Garlic Prawns | $42***
*Six sautéed prawns with onions, garlic, white wine, oyster sauce and cream, served with rice.*

***Seafood Marinara Pasta | $26***
*Mussels, squid, fish and prawns in a rich marinara sauce over tagliatelle, finished with Parmesan.*

***Seafood Platter for Two | $110***
*Chargrilled prawns, steamed mussels, fried calamari, poached scallops, grilled octopus, half lobster, grilled tuna and sashimi, served with lime rice.*

### DESSERT

***Cheesecake | $12***
*Light & fluffy baked cheesecake, served with a vibrant fruit coulis and creamy vanilla ice cream.*