

edwige

local lobster corn soup,
lobster, corn, avocado, jalapeño peppers,
cilantro, cream 12

baby arugula salad,
fennel, endive, shaved manchego cheese,
tapenade crouton, lemon vinaigrette 8

halibut ceviche,
roasted corn relish, crispy tortilla 12

tuna avocado tartar,
sweet chili vinaigrette, wasabi cream,
focaccia croutons 12

native seafood cake,
creole mustard dressing,
roasted corn relish, baby greens 11

duck confit spring roll,
ginger-orange plum sauce, baby greens 12

sesame shrimp and chicken salad,
bok choy, napa cabbage, crispy tortillas,
sesame vinaigrette 14

entrees

fish preparation of the day M/P

brazilian seafood moqueca,
halibut, shrimp, scallops, coconut milk,
dendé oil, basmati rice 18/30

frutti di mare,
shrimp, scallops, squid, littleneck clams,
marinara fresca, linguini 17/28

grilled ahi tuna,
scallion lo-mein noodles, crushed peanuts,
snow peas, sweet chili vinaigrette 16/28

grilled statler chicken breast,
roasted garlic, rosemary potatoes, mixed greek
olives, white wine, grilled asparagus 24

coffee-chili powder braised short rib,
jalapeño scalloped potatoes, crispy shiitakes,
haricots verts, molasses reduction 19/34

grilled sweet chili glazed skirt steak,
wasabi-mashed potatoes,
broccolini, crispy leeks 18/32

sweet pea falafel,
tomato, cucumber, olive and feta salad
cucumber-yogurt-garlic sauce, 11/18

u p s t a i r s
333 commercial street,
provincetown 508- 487- 4020

20% gratuity added to parties of 5 or more