

Eddie's

ON LAKE NORMAN



AMERICAN • SEAFOOD • ITALIAN

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We Cater Events Of All Sizes
 ON or OFF PREMISES



Starters

EGGPLANT ROLLATINI . . . \$11 - Thinly sliced egg-battered eggplant, rolled with four cheeses and baked in a San Marzano tomato sauce with melted, shredded mozzarella

CRAB MEAT NACHOS . . . \$13 - Loaded with cheese, crab meat sauce, lettuce, diced tomatoes, sour cream, guacamole, jalapeños and topped with lump crab meat, ADD Salsa . . . \$2

OYSTERS ROCKEFELLER . . . \$13 - Fresh, Blue Point oysters topped with a delicious blend of spinach, garlic, parmesan cheese, butter and cream with a hint of Sambuca, served with house-made bread

EDDIE'S HUSHPUPIES . . . \$7 - Blended cornmeal with ricotta, onions, pineapple, peach puree and jalapeños, served with your choice of an apple dipping sauce or ranch dressing

FRIED OYSTERS . . . \$13 - Lightly breaded Blue Point oysters drizzled with a spicy remoulade sauce and a balsamic vinaigrette reduction

BACON WRAPPED SCALLOPS . . . \$16
 Drizzled with chipotle sauce and reduced balsamic vinaigrette

HOUSE-MADE MEATBALLS (2) . . . \$9
 In a San Marzano tomato sauce drizzled with a honey ricotta cheese

CLAMS CASINO . . . \$12 - *Eddie's Own Recipe* ~ Fresh, Long Island littleneck clams, broiled in a garlic, bacon, herb butter sauce and served with house-made bread

P.E.I. MUSSELS . . . \$12
 Choice of marinara, fra diavolo or bianco sauce served with house-made bread

MUSCOOT MUSSELS . . . \$16 - Sherry wine, heavy cream, garlic, scallions, herbs and cherry tomatoes with toasted French bread

EDDIE'S CRAB CAKE . . . \$11 - Lump blue crab meat combined with minced garlic, panko breadcrumbs, roasted red peppers, parsley, scallions, Dijon mustard, mayo and seasoning, sautéed in brown butter and topped with a citrus mayo, freshly made mango salsa and drizzled with BBQ sauce

STEAMERS . . . \$12 - Fresh, Long Island little neck clams, steamed in garlic butter and herbs, served with house-made bread

CHIPS & SALSA . . . \$6 - Tri color tortilla chips with house-made fresh salsa

CRISPY CALAMARI . . . \$12 - Flash fried with a side of chipotle sauce **ADD MARINARA SAUCE** . . . 35¢

Burgers

Gluten Free Buns \$2 Extra

SMOKEHOUSE BURGER™ . . . \$15 - 8 oz. *World Famous* one-of-a-kind blend of fresh grass fed beef mixed with sautéed, diced, smoked brisket topped with lettuce, tomato, crispy bacon, cheddar, BBQ sauce and caramelized onions on a telera roll with fries and house-made coleslaw

EDDIE BURGER™ . . . \$12 - 8 oz. *World Famous* one-of-a-kind blend of fresh grass fed beef mixed with sautéed, diced, smoked brisket topped with lettuce and tomato on a telera roll with fries and house-made coleslaw

CRAB CAKE ON-A-BUN . . . \$15 - Lump blue crab meat combined with minced garlic, panko breadcrumbs, roasted red peppers, parsley, scallions, Dijon mustard, mayo and seasoning, drizzled with a citrus mayo and served on a toasted brioche bun with lettuce, tomato, fries and house-made coleslaw

BLACK BEAN BURGER . . . \$10 - Spicy, blended with onions, roasted red peppers, rolled oats and various spices, topped with guacamole and served on a toasted brioche bun with lettuce, tomato, sweet potato fries and house-made coleslaw

SALMON BURGER . . . \$13 - Chopped salmon, red peppers, red onion, eggs, panko breadcrumbs, salt and pepper, pan-fried, and topped with lettuce, tomato, melted provolone and pesto aioli on a toasted brioche bun with fries and house-made coleslaw

Toppings For A Buck: Swiss, Cheddar, American, Pepper Jack, Mozzarella, Provolone, Bacon, Caramelized Onion, Sautéed Mushrooms

Substitute Fries with Any Side up charge applied

Sandwiches

Gluten Free Buns \$2 Extra

BBQ CHICKEN SANDWICH . . . \$11 - Grilled or blackened chicken and house-made BBQ sauce with lettuce and tomato on a toasted brioche bun with fries and house-made coleslaw

SLICED SKIRT STEAK SANDWICH™ . . . \$15 - Topped with sautéed onions, mushrooms and melted mozzarella cheese on a hoagie roll with fries

FISH TACOS . . . \$12 - Three grilled, blackened or fried whitefish tacos with shredded cabbage, pico de gallo and a creamy cilantro vinaigrette on a soft flour tortilla

Substitute: Mahi . . . \$6 / Shrimp . . . \$5 / Salmon . . . \$4 / Gluten Free Tortilla . . . \$2 Extra

MAHI-MAHI SANDWICH . . . \$19 - Grilled or blackened on a toasted brioche bun served with lettuce, tomato, fries and house-made coleslaw

CHICKEN ROMA . . . \$12 - Grilled or blackened chicken, roasted red peppers, fresh house-made mozzarella and pesto aioli on a hoagie roll with fries

FISH SANDWICH . . . \$13 - Grilled, blackened or fried whitefish, topped with pesto aioli on a toasted brioche bun served with lettuce, tomato, fries and house-made coleslaw

THE PARMIGIANA SANDWICH . . . \$11 - Your choice of *Egg-Battered Eggplant*, *House-Made Meatballs* or *Chicken Cutlet* on a hoagie roll with melted mozzarella, San Marzano tomato sauce and fries

FRIED OYSTER PO' BOY . . . \$18 - Lightly breaded, flash fried Blue Point oysters drizzled with spicy remoulade sauce, served on a toasted hoagie roll with shredded lettuce, fries and house-made coleslaw

Salads & Soup

GARDEN SALAD . . . \$5 - Mixed greens, tomatoes, cucumbers and carrots

EDUARDO'S SALAD . . . \$12 - Mixed greens, breaded chicken cutlet, artichoke hearts, egg-battered eggplant, shredded mozzarella, cucumbers, carrots, tomatoes, black olives, roasted red peppers and creamy house vinaigrette dressing

CHOPPED SALAD . . . \$7 - Mixed greens, tomato, cucumber, bell peppers, corn, carrots and red onion with lemon vinaigrette dressing ***No Modifications***

BEET & ARUGULA SALAD . . . \$8 - Gold and red beets, baby arugula, candied walnuts, caramelized Anjou pears, crispy goat cheese with lemon vinaigrette dressing

ICEBERG WEDGE SALAD . . . \$9 - Topped with chopped bacon, cherry tomatoes, blue cheese dressing, crumbled blue cheese and scallions

CAESAR SALAD . . . \$8 - Crisp romaine, parmesan cheese and garlic croutons with house-made Caesar dressing

MEATBALL SALAD . . . \$14 - Two house-made meatballs served over romaine lettuce with black olives, tomatoes, red onion, roasted red peppers and cucumbers tossed in a balsamic vinegar and EVOO dressing, topped with a ladle of marinara sauce

Dressings: Honey Mustard, Ranch, Caesar, Oil & Vinegar, Blue Cheese, Lemon Vinaigrette, Creamy House Vinaigrette **EXTRA DRESSINGS / SAUCES** . . . 35¢

Add: Chicken or Calamari . . . \$6 / Salmon or Steak . . . \$8 / Shrimp (5) . . . \$9

CLAM CHOWDER (RED SAUCE) SALTY . . . \$5 CUP / \$8 BOWL **MANHATTAN STYLE** - Clams, diced potato, onions, celery, carrots and thyme in tomato broth

SHRIMP CHOWDER . . . \$5 CUP / \$8 BOWL

A creamy mix of shrimp, bacon and vegetables topped with house-made croutons

FRENCH ONION . . . \$8 BOWL - Caramelized onions, a toasted French bread crouton covered in melted Swiss and provolone cheese

Raw Bar

JUMBO SHRIMP COCKTAIL . . . \$13 - Served with cocktail sauce and lemon

SNOW CRAB LEGS . . . MP (1/2 lb. / 1 lb.) - Served with drawn butter, cocktail sauce and lemon

OYSTER SHOOTER™ . . . \$8 - Fresh, Blue Point oyster with a shot of vodka and a splash of house-made Bloody Mary mix

SEAFOOD SALAD . . . \$16 - Calamari, scallops, scungilli, shrimp, celery, roasted red peppers, black olives, lemon and EVOO atop mixed greens

PEEL & EAT SHRIMP . . . \$11 (1/2 lb.) / \$22 (1 lb.) - "Old Bay Style" chilled or steamed gulf shrimp, served with cocktail sauce and lemon, **ADD DRAWN BUTTER** . . . 75¢

CLAMS ON A HALF SHELL™ . . . MP (1/2 doz. / 1 doz.)

Long Island little neck clams (raw or steamed), served with cocktail sauce and lemon

OYSTERS ON A HALF SHELL™ . . . MP (1/2 doz. / 1 doz.) - Blue Point oysters (raw or steamed), served with cocktail sauce, horseradish, saltine crackers and lemon

ALASKAN KING CRAB LEG . . . MP (1/2 lb. / 1 lb.) - Served with drawn butter, cocktail sauce and lemon

†Eddie's On Lake Norman's staff carefully inspects the quality and freshness of every catch. Consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase your risk of foodborne illness, especially if you have certain medical conditions. Alert us when placing your order if you have any food allergies.

***GLUTEN FREE PRODUCTS** not prepared for medical dietary issues. Menu item prices subject to change.

Italian Specialties

All served with House-Made Bread

Whole Wheat & Gluten Free Pasta . . . \$2 Extra

LINGUINI MEATBALLS . . . \$17 - Two house-made meatballs served over linguini in a San Marzano tomato sauce drizzled with a honey ricotta sauce

ZUPPA DI PESCE . . . \$29 - Clams, mussels, calamari, scallops, shrimp and seasonal fish in a white wine, marinara or fra diavolo sauce served over linguini

LINGUINI CLAM SAUCE . . . \$18 - Long Island littlenecks and EVOO with roasted garlic in a white wine, marinara or fra diavolo sauce

LACY'S LINGUINI . . . \$22 - Sautéed grilled shrimp in a fresh creamy basil pesto sauce with cherry tomatoes over linguini

EDDIE'S BAKED LASAGNA . . . \$18 - Beef, pork and Italian sweet sausage in a San Marzano tomato sauce, layered with melted, shredded mozzarella, bechamel sauce, ricotta, parmigiana cheese and served with seasoned julienne vegetables

EGGPLANT ROLLATINI . . . \$16 - Thinly sliced egg-battered eggplant, rolled with four cheeses and baked in a San Marzano tomato sauce with melted, shredded mozzarella served over linguini with seasoned julienne vegetables

CHICKEN PARMIGIANA . . . \$16 - Breaded chicken cutlet served over linguini in a San Marzano tomato sauce with melted, shredded mozzarella with seasoned julienne vegetables

CHICKEN EDUARDO . . . \$18 - Breaded chicken cutlet sautéed in a white wine roux sauce with mushrooms and thyme, topped with melted shredded mozzarella, served over linguini with seasoned julienne vegetables

ORECCHIETTE . . . \$19 - Ear shaped pasta tossed with pan seared organic beef tips, sautéed mushrooms and onions in a gorgonzola cream sauce

CAJUN SHRIMP PASTA SPICY . . . \$24 - Sautéed shrimp, andouille sausage, onions, peppers, garlic and tomatoes, served in a cajun cream sauce over linguini

CHICKEN RUSTICO . . . \$24 - Sautéed chicken breast and shrimp with mushrooms and sun dried tomatoes in a light San Marzano tomato sauce and white wine herb sauce served over linguini with seasoned julienne vegetables

PASTA-YOUR-WAY . . . \$16 - Served with your choice of one pasta and one sauce:

PENNE / ORECCHIETTE / PAPPARDELLE / LINGUINI / ANGEL HAIR

CASINO / PRIMAVERA / VODKA / ALFREDO / PESTO /

CARBONARA / PICCATA / MARINARA / BIANCO / GARLIC & OIL

Add: Chicken or Calamari . . . \$6 / Salmon or Steak . . . \$8 / Shrimp (5) . . . \$9

Fried Baskets

EXTRA DRESSINGS / SAUCES . . . 35¢

FRIED OYSTER BASKET . . . \$16 - Freshly shucked Blue Point oysters served with a spicy remoulade sauce, fries and house-made coleslaw

COCONUT SHRIMP . . . \$15 - Served with a raspberry sauce and fries

FRIED SHRIMP . . . \$14 - Served with cocktail sauce, fries and house-made coleslaw

FISH N' CHIPS . . . \$14 - Light & crispy fried whitefish with tartar sauce, fries, house-made coleslaw

CHICKEN WINGS . . . \$9 - Nine crispy, lightly breaded, served with celery in your choice of **Hot, Mild or Parmesan Garlic** with blue cheese or ranch dressing

Entrees

FILET MIGNON™ . . . \$35 - 8 oz. hand cut, lightly seasoned and seared, served with broccoli and your choice of baked potato with butter or potato au gratin

PAN ROASTED SALMON . . . \$24 - Served in a blood orange glaze with seasoned julienne vegetables and herbed orzo pilaf

EDDIE'S SEAFOOD SAMPLER . . . \$65 - 1 lb. snow crab, 1 doz. mussels, ½ lb. peel-n-eat shrimp (chilled or steamed), ½ doz. oysters (raw or steamed), 1 doz. clams (raw or steamed), served with roasted potatoes, corn on the cob and house-made coleslaw ***No Substitutions***

PAN SEARED RED SNAPPER . . . \$25 - Sautéed with mushrooms, sun dried tomatoes and capers in a light white wine butter sauce served with seasoned julienne vegetables and herbed orzo pilaf

MAHI MAHI . . . \$26 - Broiled and lightly seasoned, topped with mango salsa, served with seasoned julienne vegetables and herbed orzo pilaf

BLACK ANGUS RIB-EYE™ . . . \$28 - 14 oz. Black Angus rib-eye, seasoned and pan seared with potato au gratin with seasoned julienne vegetables

EDDIE'S CRAB CAKES (2) . . . \$25 - Lump blue crab meat combined with minced garlic, panko breadcrumbs, roasted red peppers, parsley, scallions, Dijon mustard, mayo and seasoning, served with a Dijon mustard sauce with seasoned julienne vegetables

LOBSTER . . . MP - Fresh LIVE Maine Lobsters, steamed and served with roasted potatoes, corn on the cob, house-made coleslaw and drawn butter

SAUTÉED SEA SCALLOPS . . . MP - Pan seared in a pea purée with seasoned julienne vegetables and herbed orzo pilaf

STEAK FRITES™ . . . \$21 - Marinated, grilled hanger steak served over french fries, topped with a creamy demi glaze and scallions

ALASKAN KING CRAB LEGS . . . MP (1 LB.)

Served with roasted potatoes, corn on the cob, drawn butter and lemon

SNOW CRAB LEGS . . . MP (2 LBS.)

Served with roasted potatoes, corn on the cob, drawn butter and lemon

SURF & TURF™ . . . \$44 - 8 oz. hand cut, lightly seasoned and seared filet mignon, served with three crabmeat stuffed shrimp and a baked potato

MUSCOOT MUSSELS . . . \$24 - Sherry wine, heavy cream, garlic, scallions, herbs, andouille sausage and cherry tomatoes served over linguini with toasted french bread

Sides

CAESAR SALAD . . . \$4

MIXED VEGETABLES . . . \$3

HOUSE SALAD . . . \$3

COLESLAW . . . \$3

HERBED ORZO PILAF . . . \$3

CORN ON THE COB . . . \$3

GARLIC BREAD . . . \$3.50

(Add Cheese . . . 50¢)

BAKED POTATO . . . \$4

(Add Cheese, Bacon or Broccoli . . . 50¢ Each)

Kid's Menu 12 & Under

Hot Dog & Fries . . . \$5

Pasta . . . \$5 (Add Meatball \$3)

Mozzarella Sticks . . . \$6

Baked Mac n' Cheese . . . \$4

Chicken Fingers & Fries . . . \$6

Grilled Cheese & Fries . . . \$6

Kid Burger & Fries . . . \$7

Popcorn Shrimp & Fries . . . \$7

Chicken Parmigiana w/ Linguini . . . \$10

SMOOTHIES . . . \$6

Flavors: Strawberry, Strawberry-Banana, Coconut, Mango or Peach