

## SOUPS:

GREAT DIAMOND SEAFOOD CHOWDER 9 | 12  
*New England style seafood chowder, applewood bacon garnish*

SEASONAL SOUP OF THE LAND *du jour* 7 | 10

## SALADS:

SIMPLE SALAD | 11  
*baby lettuce, cucumber, tomato, red onion, carrot, grilled focaccia bread, honey shallot vinaigrette*

ROMAINE SALAD | 13  
*baby romaine, garlic crostini, shaved parmesan with lemon anchovy dressing*

BLUEBERRY SALAD | 14  
*baby spinach & greens, fresh blueberries, cashews, goats cheese, strawberry vinaigrette*

DIAMOND'S EDGE CAPRESE | 13  
*heirloom tomatoes, grilled haloumi cheese, greens, olive oil, sea salt, fig vinocotto, grilled garlic naan bread*

FAR EAST VERMICELLI SALAD | 11  
*dressed rice noodles, snow peas, red peppers, scallion, carrot, cabbage, miso dressing, sweet potato crisp*

## CHILLED & HOT SEAFOOD:

OYSTERS ON THE HALF SHELL | 20  
*local oysters, sherry mignonette, charred lemon, fresh horseradish \**

JUMBO SHRIMP COCKTAIL | 15  
*cocktail sauce & lemon*

SALMON CARPACCIO | 16  
*lemon, olive oil, capers, pickled red onion, rye toasts, simply dressed arugula, dill aioli \**

LOBSTER CAKE | 18  
*pan seared, clam cream, bacon and corn crumb, tomato relish, chive oil*

BANGS ISLAND MUSSELS | 14  
*bacon, herbs, garlic, white wine butter, tomato, grilled garlic focaccia bread for dipping*

CALAMARI | 15  
*breaded, flash fried, herb & sea salt crust, fresh lemon, aioli*

## APPETIZERS:

PORK BELLY | 17  
*roasted pork belly, bacon slaw, Maine maple mustard sauce*

SEAFOOD PORTOBELLO | 18  
*shrimp, haddock, clam filling, fresh herbs, bread crumbs, drawn butter, spiced remoulade*

HUMMUS & FALAFEL PLATE | 12  
*house falafel, hummus, garlic, tomato, olive oil, grilled naan, raita*

## ENTRÉES

BOUILLABAISSÉ | 36  
*fresh catch, mussels, shrimp, salmon, scallops with tomato saffron fumet, fennel, fingerlings with yellow pepper rouille & grilled baguette \**  
*add: lobster 12*

PAN SEARED STATLER CHICKEN BREAST | 25  
*honey lavender glaze, corn and tomato succotash, chef's choice vegetable*

PORK OSSO BUCCO | 34  
*herb polenta, pan sauce, roasted cipolini onion, fresh herbs, chef's choice vegetable*

PAN ROASTED HALIBUT | 36  
*day boat halibut, grilled asparagus, lemon caper cream, fresh herbs, fingerling potatoes*

PAN SEARED SEA SCALLOPS | 36  
*spring pea risotto, roasted red pepper coulis, corn & bacon relish, chef's choice vegetable \**

STEAMED WHOLE MAINE LOBSTER | MP  
*1 1/4 pound lobster with corn on the cob, baked fingerlings, sweet slaw, lemon & drawn butter*  
*stuff your lobster with crab 12 or add petite filet 12 or both for 22*

FOUR CHEESE RAVIOLI | 23  
*basil pesto, olive oil, white wine, shaved parmesan, fresh tomato, toasted pine nuts*

GRILLED TUNA | 35  
*chili crusted grilled local tuna, tomato, olive, garlic, salsa, roasted fingerlings, grilled asparagus, fresh lemon \**

BUCATINI PASTA | 22  
*heirloom tomatoes, asparagus, basil pesto and mozzarella served with garlic bread*  
*add: chicken 7 | mussels 7 | lobster or shrimp 12 | sea scallops 16*

FILET OF TENDERLOIN | 42  
*8 oz., filet seasoned & grilled to order, roasted garlic mashed potatoes, chef's vegetable selection, wild mushroom ragout, rosemary demi glace \**  
*add: lobster or shrimp 12*

STEAK FRITES | 44  
*16 oz. rib-eye served with house fries, garlic aioli, chimichurri sauce and chef's vegetable \**  
*add: lobster or shrimp 12*

**add a side of Lobster Garlic Smashed Potatoes!! 12**

\* Consumer Warning Information: There is a risk associated with consuming raw oysters or any raw animal protein. If you have a chronic illness of the liver, stomach or blood, or have immune disorders, you are at great risk of serious illness from raw oysters and should eat oysters fully cooked. If unsure of your risk, consult your physician.

## RED WINE

STEPHEN VINCENT PINOT NOIR | 32 BOTTLE | 9 GLASS  
SONOMA, CALIFORNIA

*aromas and flavors of blackberry, clove and cinnamon*

MONTINORE PINOT NOIR | 40 BOTTLE

OREGON

*garnet in color, cherry and strawberry flavors, smooth finish*

NIELSON BY BYRON PINOT NOIR | 48 BOTTLE | 14 GLASS

SANTA BARBARA, CALIFORNIA

*notes of dark berries, cherries, rose petals, red plum, brown spice and smoke*

LA CREMA PINOT NOIR | 36 BOTTLE (375ml)

SONOMA, CALIFORNIA

*lively cherry, black cherry, raspberry and spice, lingering finish*

COLUMBIA CREST GRAND EST. MERLOT | 34 BOTTLE | 9 GLASS

WASHINGTON STATE

*ripe cherry, blackberry, current and spice, supple finish*

ST. FRANCIS MERLOT | 42 BOTTLE | 12 GLASS

SONOMA, CALIFORNIA

*smooth, ripe and intense plum, cherry, cedar, coffee and spice*

CHATEAU LA CARDONNE | 49 BOTTLE

BLAIGNAN, FRANCE

*Fruit forward with ripe black current and plum fruit; full bodied, cedary with smooth silky tannins*

TERRAZAS CABERNET SAUVIGNON | 34 BOTTLE | 9 GLASS

ARGENTINA

*smooth and expressive, bursting with ripe fruit aromas*

SILVER PALM CABERNET SAUVIGNON | 46 BOTTLE | 13 GLASS

SANTA ROSA, CALIFORNIA

*black current, dried cherry, sage & peppercorn, vanilla oak aging*

BUEHLER CABERNET SAUVIGNON | 56 BOTTLE

NAPA VALLEY, CALIFORNIA

*rich and complex black current, blackberry, plum, vanilla, cassis and spice flavors, solid finish*

HEITZ CABERNET SAUVIGNON | 89 BOTTLE

NAPA VALLEY, CALIFORNIA

*spicy currants, black cherry, mint and cedar aromas, finishes with a tight grip*

FINCA FLICHEMAN MALBEC RESERVE | 34 BOTTLE | 10 GLASS

MENDOZA, ARGENTINA

*100% Malbec, complex aroma of cherry and blueberries with jammy concentration of black berries*

INKBERRY CABERNET-SHIRAZ | 32 BOTTLE | 9 GLASS

AUSTRALIA

*flavors of plum, blackberry, dark chocolate and spice leading to supple tannins on the finish*

MONTE ANTICO ROSSO | 32 BOTTLE

TUSCANY, ITALY

*aromas and ripe flavors of sweet berries, pepper and leather*

SEGHESIO ZINFANDEL | 46 BOTTLE

SONOMA COUNTY, CALIFORNIA

*concentrated and intense, ripe dark fruits, anise, cracked black pepper and spicy vanilla notes*

TOMMASI VALPOLICELLA | 38 BOTTLE

VENETO, ITALY

## CHAMPAGNE & SPARKLING WINE

MASCHIO PROSECCO | 28 BOTTLE | 10 SPLIT

TREVISO | ITALY

*Semi-sparkling white wine, fresh elegant finish of green apple, lemon & pear*

CHANDON BRUT | 48 BOTTLE | 15 SPLIT

NAPA VALLEY | CALIFORNIA

*Nutty flavors with hints of brioche, apple & pear accented by citrus spice*

VEUVE CLICQUOT "YELLOW LABEL" N/V | 99 BOTTLE

REIMS | FRANCE

*Crisp, full-bodied with almond, citrus, ginger and toast*

DOM PERIGNON FRANCE | 199 BOTTLE

*flavors tropical fruit, berry and citrus leading to an aftertaste of dried fruit*

## WHITE WINE

BENVOLIO PINOT GRIGIO | 32 BOTTLE | 9 GLASS  
FRIULI-VENEZIA, ITALY

*crisp acidity with hints of peach, almond and light floral notes*

BORTOLUZZI PINOT GRIGIO | 40 BOTTLE

FRIULI-VENEZIA GIULIA, ITALY

*tinged with almond and apricot aromas, exudes lush fruit and buttery texture*

PRINCIPESSA GAVI | 40 BOTTLE

PIEDMONT, ITALY

*dry, with super fresh and snappy apple, peach, lime and almond aromas*

LANDHAUS MAYER GRUNER VELTLINER | 28 BOTTLE

AUSTRIA

*peppery notes mix with clear grapefruit aromas, body is well balanced*

CHATEAU ST. MICHELLE RIESLING | 34 BOTTLE | 9 GLASS

WASHINGTON STATE

*bright and fruity, lively acidity and touch of sweetness*

PINE RIDGE CHENIN/VIOGNIER | 34 BOTTLE

NAPA VALLEY | CALIFORNIA

*floral, citrus and honeydew melon aromas and flavors*

LOBSTER REEF SAUVIGNON BLANC | 34 BOTTLE | 9 GLASS

MARLBOROUGH, NEW ZEALAND

*passion fruit and stone fruit flavors, sips with firm acidity, finishes long, clean and invigorating*

FROG'S LEAP SAUVIGNON BLANC | 48 BOTTLE

NAPA VALLEY | CALIFORNIA

*rich, complex, fresh and fruity with grapefruit, lemon, fig, melon and herbal flavors*

CHERRIER SANCERRE | 42 BOTTLE

FRANCE

*floral aromas are subdued and citrus, gooseberry, mineral and spice flavors build through finish*

KENDALL-JACKSON CHARDONNAY | 38 BOTTLE | 11 GLASS

FULTON, CALIFORNIA

*smooth, ripe and creamy with tastes of pear, pineapple, melon, vanilla and cinnamon*

SIMI CHARDONNAY | 44 BOTTLE | 12 GLASS

SONOMA COUNTY, CALIFORNIA

*tasty fig, green apple, pear, peach and citrus are well integrated and supple*

SONOMA CUTRER CHARDONNAY | 49 BOTTLE

SONOMA COUNTY, CALIFORNIA

*aromas of orange blossoms, pineapple, lime and citrus, complimented by hazelnut notes*

CAKEBREAD CHARDONNAY | 64 BOTTLE

NAPA VALLEY, CALIFORNIA

*bright, fresh and creamy aromas of pear, apple and peach, vibrant citrus and melon*

LOUIS JADOT MACON VILLAGES | 34 BOTTLE

FRANCE

*fresh and tasty with pear, apple, vanilla, caramel and almond flavors*

ALBERT BICHOT POUILLY FUISSE | 56 BOTTLE

MACONNAIS, FRANCE

*full bodied and rich with aromas and flavors of honey, apricot and vanilla*

DOMAINE DE LA PERRIERE ROSE | 32 BOTTLE | 9 GLASS

FRANCE

*dry and crisp, with plenty of lingering fruit and fragrance*

**DIAMOND'S EDGE**  
Restaurant • Marina • Seaside Events