

SOUPS & SALADS:

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

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

SIMPLE SALAD | 11
baby lettuce, cucumber, tomato, red onion, carrot, grilled crouton, 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

TUNA POKE SALAD | 19
*rice noodles, fresh tuna, snow pea, pickled asparagus, caramelized shitake mushroom, miso vinaigrette, Napa cabbage, sesame seeds **

add to any salad above chicken | 7 lobster or shrimp | 12

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:

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

HUMMUS & FALAFEL PLATE | 12
house made falafel and hummus, garlic, tomato, olive oil, grilled naan, raita and fresh lemon

add curried shrimp | 12

SANDWICHES & ENTRÉES

TRADITIONAL ROLLS
toasted roll, shredded lettuce, lemon herb aioli
lobster MP | shrimp 17 | crab 18

FISH AND CHIPS | 18
local haddock, crumb coated, flash fried, sweet slaw, hand cut fries, tarter sauce, fresh lemon

OPEN FACED PORK BELLY REUBEN | 15
toasted rye bread, Morse's sauerkraut, Swiss and diamond island dressing

GRILLED CHICKEN SANDWICH | 14
marinated grilled chicken breast, applewood bacon, cheddar cheese, blueberry mayo, toasted roll

GRILLED SALMON BLT | 18
dry rubbed salmon, bacon, tomato, baby iceberg, charred pineapple, herb aioli, toasted wheat bread

HADDOCK SANDWICH | 16
local haddock, crumb crusted, flash fried, tartar sauce, lettuce, tomato, onion, fresh lemon

GRILLED PORTOBELLO | 13
marinated, grilled portobello mushroom, red pepper, pesto mayo, lettuce, tomato, onion on a toasted Kaiser roll

CHEESEBURGER | 15
*half pound grain fed beef, toasted artisan roll, lettuce, tomato, onion, choice of cheese **
add: lobster, crab or shrimp 12

THE EDGE BURGER | 19
*half pound grain fed beef, pork belly, blue cheese, toasted artisan roll, lettuce, tomato, onion **

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

BUCATINI PASTA | 18
heirloom tomatoes, asparagus, basil pesto and mozzarella served with garlic bread
add: chicken 6 | lobster or shrimp 12

STEAK FRITES | 27
*8 oz. rib-eye served with hand cut fries, garlic aioli, sweet slaw and chimichurri sauce **

* 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.