

Inn at Diamond Cove

GREAT DIAMOND ISLAND • PORTLAND, MAINE

Starters

NEW ENGLAND CLAM CHOWDER – 12

Red bliss potatoes, chopped clams, crisp bacon bits

CRAB AND AVOCADO TOAST – 18

Sliced brioche, lump crab, smashed avocado, radish, pickled onion, creamy Catalina dressing

PETITE CHARCUTERIE BOARD – 18

Chef's choice of smoked and cured meats and cheeses, seasonal pickled vegetables, assorted. Nuts and seeds, crackers and breads and other accoutrements.

Salads

SPINACH AND BERRY SALAD – 13

Spinach, strawberries, blueberries, feta, candied pecans, red onion, poppy seed dressing

CAESAR SALAD – 13

Romaine hearts, croutons and parmesan cheese

Additions: Chicken +10 | Salmon +14

Mains

LAZY MAN'S" LOBSTER SAUTÉ – MARKET

Herbed fingerling potato, buttered corn on the cob, Lemon Bread Crumbs

STATLER CHICKEN – 32

Warmed potato salad, balsamic roasted vegetable medley, whole grain mustard jus, torn herb salad

PAN SEARED FILET – 42

Herbed fingerling potato, asparagus, mushroom, red wine pan sauce

PAN SEARED SALMON – 35

Harvest rice, brown butter asparagus, caper lemon emulsion "lazy man's" lobster sauté – market, herbed fingerling potato, buttered corn on the cob, lemon bread crumbs

SUMMER VEGETABLE RATATOUILLE – 27

Roasted summer vegetables, balsamic reduction, parmesan cheese, jasmine rice

SCALLOP CARBONARA – 35

Fresh bucatini pasta, farm fresh egg yolk, lemon cream pan sauce

LOBSTER MAC AND CHEESE - 36

Local lobster meat, fresh elbows, melted fontina, herb breadcrumbs

Kids (Drink Included)

CHICKEN FINGERS – 11

Honey mustard or BBQ sauce, chips or fruit

GRILLED CHEESE SANDWICH – 10

Chips or fruit

KIDS MAC AND CHEESE – 10

Chips or fruit

Dessert

MAINE BLUEBERRY PIE - 10

CHOCOLATE TORTE - 10

ICE CREAM BROWNIE SUNDAE - 10

*CONSUMING RAW OR UNDERCOOKED MEATS, POULTRY, SEAFOOD, SHELLFISH OR EGGS MAY INCREASE YOUR RISK OF
FOODBORNE ILLNESS. food items are subject to availability and market conditions.

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Local Craft Canned Beer-Seltzer

BUNKER BREWING MACHINE (16OZ) - PILSNER – ABV 5.2% - PORTLAND, ME - \$12

Old World charm in a glass. Biscuity German malt meets boatloads of grassy Saaz hops.

ORANGE BIKE PILSNER (12OZ) - GLUTEN FREE PILSNER – ABV 5.0% - PORTLAND, ME - \$12

Light biscuit and toast, crisp hops, clean and refreshing. Brewed with Munich and Vienna malts, finished with Saaz hops.

SACRED PROFANE DARK LAGER (12OZ) – ABV 4% - BIDDEFORD, ME - \$10

A session lager with malt complexity, complementary roast character, spicy hop flavor, and immense drinkability. Vienna and Munich malts

LONE PINE PORTLAND PALE ALE (16OZ) - PALE ALE - ABV 5.2% - PORTLAND, ME - \$12

A bright, clean body, with stone fruit and ripe citrus flavors from heavy late addition hopping

ORONO BREWING TUBULAR (16OZ) - NEW ENGLAND IPA – ABV 7.2% - ORONO, ME - \$13

Tropical and juicy. Stone fruit, red berry, and tangerine flavors. Brewed with a whole lot of Galaxy, El Dorado, Citra, and Topaz. Light malt bill with Maine flaked grain additions.

BANDED HORN VERIDIAN (16OZ) – IPA – ABV 6% - BIDDEFORD, ME - \$12

Hazy with a soft, smooth mouthfeel. Notes of orange creamsicle, mango, fresh papaya and Meyer lemon. Brewed with Citra, Azacca, Chinook and Summit hops.

KIT N/A ON YOUR MARK – BLONDE NON-ALCOHOLIC (12OZ) – ABV 0.5% - PORTLAND, ME - \$8

Light and citrusy with notes of grapefruit and a crisp, hop-forward finish. An exceptional craft beer made with the highest quality ingredients, including Simcoe, Crystal, and Amarillo hops.

LOCAL SELTZER \$11

Orono Wild Maine Hard Seltzer (Blueberry, Lemonade, Mango-Pineapple) 12oz can - \$11

DOMESTIC - \$8

Miller Light

Michelob Ultra

IMPORT \$9

Corona

Stella

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Cocktails - 18

DIAMOND PUNCH

Fruit juices and dark rum

WICKED BLUE

House made blueberry lemonade with blueberry vodka

GOLDEN HOUR

Bourbon, honey, lemon and thyme

ESPRESSO MARTINI

Vanilla Vodka, coffee liquor, espresso

MAPLE OLD FASHION

Bourbon, maple syrup, bitters

THE FORT MANHATTAN

A classic Manhattan with a maritime twist

Rose

FIGUIERE MEDITERRÁNEA ROSÉ – FRANCE – \$15/55

Sparkling

ZONIN PROSECCO – 13/45

CHANDON BRUT – 68

MOET AND CHANDON NECTAR IMPERIAL ROSE -160

VEUVE CLICQUOT – 170

Red Wine

KRASNO - PINOT NOIR – SLOVENIA – 16/60

SANTA JULIA - CABERNET SAUVIGNON – ARGENTINA – 14/50

DI MAJO NORANTE - SANGIOVESE – ITALY – 15/55

MARY TAYLOR – ROUGE - FRANCE – 15/55

BODEGAS TORREMORON - TEMPRANILLO – SPAIN – 16/60

MAAL BUITIFUL - MALBEC - ARGENTINA – 16/60

DOMAINE DROUHIN – PINOT NOIR – OREGON - 150

CAYMUS VINEYARD – CABERNET – CALIFORNIA SAUVIGNON - 175

White Wine

ZENATO - PINOT GRIGIO – ITALY – 14/50

SEA SUN - CHARDONNAY – CALIFORNIA – 15/55

VILLA MARIA - SAUVIGNON BLANC, PRIVATE BIN – NEW ZEALAND – \$15/55

MONT GRAVET - SAUVIGNON BLANC – FRANCE – 14/50

VERA, VINHO VERDE BRANCO – PORTUGAL – 15/55

MARY TAYLOR – SICILIAN BIANCO – ITALY – 16/60

DOMAINE SOLITUDE – CÔTES DU RHÔNE BLANC - FRANCE – 16/60

CHATEAU DE SANCERRE - SANCERRE BLANC - 95

CAKEBREAD – CHARDONNAY – CALIFORNIA - 140