



Afternoon & Evening

Salads, Starters & Snacks

Inn House Salad	\$11
Mixed greens, tomatoes, cucumber, red onion, home style croutons and champagne vinaigrette	
Caesar Salad	\$13
Romaine lettuce, shaved parmesan cheese, home style croutons, creamy house made Caesar dressing	
Super Greens Salad	\$16
Baby kale, baby spinach and baby arugula, red onion, strawberries, walnuts, blue cheese crumbles and Maine maple vinaigrette	
Green Goddess Salad	\$14
Bibb lettuce, mushroom, tomato, cucumber, carrot, Maine feta and creamy herb dressing	

Add to any salad:

chicken breast \$7 / shrimp (4) \$12 / steak \$12
crab cake (2) \$17 / Maine lobster \$MP

Chips & Salsa	\$10
Tri-colored tortilla chips, house made salsa fresco	
Hummus	\$11
House made hummus served with raisin, almonds, red chili flake, olive oil and pita bread	
Olives	\$13
Assortment of olives mixed with peppadew peppers and shaved parmesan cheese, served with crostini	
Charcuterie Board	\$25
Assortment of charcuteries and cheese served with house pickled veggies, grain mustard, seasonal chutney and crostini	

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The Local Dish

Diamond Island Seafood Chowder	\$8/\$12
New England style with oyster crackers	
Soup of the Land	\$5/\$9
Seasonal preparation, daily selection	
Maine Lobster Roll	\$MP
Fresh picked local lobster, Bibb lettuce, lemon chive aioli on an authentic New England Style bun	
Maine Crab Cakes	\$21
Served with corn salsa and an old bay remoulade	
Jumbo Shrimp Cocktail	\$15
Poached shrimp with house made cocktail sauce, lemon	
Ceviche	\$MP
Daily selection of seafood, marinated in blood orange juice with serrano chilies & cilantro, tri-colored tortilla chips	

Sandwiches & Wraps

*Served with pickle & choice of chips or Chef's daily sides
Gluten free rolls available upon request +\$1*

Turkey Wrap	\$14
Shaved turkey, baby spinach, red onion, Maine feta cheese & basil aioli in a whole wheat wrap	
Classic Chicken Caesar Wrap	\$15
House brined chicken breast, romaine lettuce, parmesan cheese, Caesar dressing & crushed croutons in a whole wheat wrap	
Veggie Wrap	\$13
Marinated veggies, hummus, Bibb lettuce & Maine feta cheese in a whole wheat wrap	
Diamond Cove Ham & Cheese Panini	\$16
Shaved ham and prosciutto, pesto, tomato & provolone on ciabatta	
Steak & Cheese Hoagie	\$18
Shaved sirloin steak, Pineland Farms cheddar cheese, onion, bell pepper, mushroom & aioli on a hoagie roll	
Great Diamond Island Italian	\$15
Shaved sweet capicola, salami, Pineland Farms cheddar cheese, onion, bell pepper, pickle, tomato, olive oil or aioli and salt & pepper served on a hoagie roll	
The Monica Panini	\$16
Roasted chicken breast, baby spinach, thick cut bacon, Maine feta cheese & basil aioli served on ciabatta	
Classic Rueben	\$15
Corned beef, Morse's sauerkraut, Swiss cheese & Thousand Island dressing on pressed toasted rye bread	

Burgers

*Served with pickle & choice of chips or Chef's daily sides
Gluten free rolls available upon request +\$1*

Casco Bay Burger	\$17
An 8oz., grass-fed beef topped with Pineland Farms cheddar with lettuce, tomato, onion on a brioche roll Add bacon +\$2	
Veggie Burger	\$14
Locally made veggie burger topped with Swiss cheese, lettuce, tomato, onion on a brioche roll	

M. Y. O. Pizza \$17

Choose one sauce - red, white or BBQ

Choose one cheese - mozzarella, Maine feta, parmesan or Pineland Farms cheddar

Choose three toppings - onion, bell pepper, mushroom, baby spinach, baby arugula, baby kale, roasted garlic, tomato, pepperoni, sausage, ham, prosciutto, and bacon

Additional toppings +\$1

Entrees

Available after 5pm

Roasted Statler Chicken Breast	\$26
Apricot ginger glazed chicken breast, summer succotash, smashed parsley potatoes	
New York Strip Steak	\$40
14 oz. strip steak, asparagus, and herb roasted fingerling potatoes with a fig demi sauce Add jumbo shrimp (4) +\$12	
Honey Mustard Salmon	\$29
Honey mustard marinated salmon, summer squash medley and herb roasted fingerling potatoes	
Pork Chop	\$34
Seared bone-in pork chop, polenta cake, garlic wilted spinach and apple bourbon bacon chutney	
Shrimp Scampi	\$27
Jumbo shrimp sautéed in white wine, garlic, shallot, zucchini, summer squash, tomato, butter & tossed with linguini	
Asparagus Ravioli	\$25
Asparagus and ricotta stuffed ravioli, smoked Gouda cream sauce, cherry tomato and scallion	

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