

# DIAMOND'S EDGE

*Rooted Coastal Cuisine*

## STARTERS

CRINKLE-CUT TRUFFLE FRIES - 13  
Truffle Oil, Garden Herbs, Parmesan

PEEKY TOE CRAB CAKE - 21  
Citrus Aioli, Gazpacho Vinaigrette, Pea Shoot and Radish Salad

MAINE FARMERS BOARD - 28  
Smoked and Cured Meats, Cheese, Quick Pickles, Maple Glazed Nuts, Flatbreads, Herb Honey

TUNA POKE - 19  
Seaweed Salad, Macadamia Crunch, Cherry Blossom Soy, Chili Pepper, Hawaiian Sea Salt

BANG ISLAND LOCAL MUSSELS - 18  
Back Cove Pilsner, Petite Backyard Tomatoes, Basil Butter, Leeks, Grilled Focaccia

JUMBO GULF SHRIMP COCKTAIL - 18  
Bloody Mary Cocktail Sauce, Fresh Horseradish, Quick Pickles

NEW ENGLAND CLAM CHOWDER - 15  
Fresh Snipped Herbs, Hand Dug Clams, Maine Potatoes, Bacon Jam Crostini

GRILLED STREET CORN - 10  
Soft Herbs, Farmers Cheese, Citrus Aioli, Chili Pepper

DARK AND STORMY WINGS - 17  
Rum Scented Barbeque, Ginger Slaw

BAKED LOCAL OYSTERS - 19  
Garlicky Creamed Spinach, Crab Breadcrumbs, Crisp Bacon

CHILLED SEAFOOD PLATTER FOR TWO - 80  
Jumbo Shrimp Cocktail, 1/2 Chilled Maine Lobster, Poke Tuna, Pecky Toe Crab Salad, Bloody Mary Cocktail Sauce, Horseradish, Grilled Lemon

## MAINES AND HANDHELDS

MAINE LOBSTER ROLL - 34  
Buttered Brioche, Little Gem Lettuce, Micro Celery, Truffle Fries

MUSTARD RUBBED TWIN BEEF TENDERLOIN - 46  
Exotic Mushroom Confit, Maine Potatoes, Chimichurri & Steak Sauce Aioli

TRADITIONAL LOBSTER BAKE  
Buttered Corn, Maine Potatoes, Littleneck Clams, Lemon  
1 1/2# - 65 | Add: Grilled Beef Tenderloin - 25

SUMMER VEGETABLE RAVIOLI - 31  
Baby Carrots, Peas, Carrot Butter Sauce, Arugula

MAINE LOBSTER AND CRAB RAVIOLI - 36  
Truffle Scented Scampi Sauce, Blistered Summer Tomatoes, Asparagus Tips, Kates Butter

NEW ENGLAND STYLE BOUILLABAISSE - 43  
Tomato-Fennel Broth, Fingerling Potatoes, Mussels, Lobster, Swordfish, Haddock, Salmon

SAUTEED TWIN LOBSTER TAILS - 45  
Sweet Corn, Limoncello Flambé, Asparagus, Maine Potatoes, Lemon

## SALADS

TOMATO AND WATERMELON SALAD - 15  
Lava Salt, Micro Basil, Local Mozzarella, Olive Oil

SUMMER MARKET SALAD - 13  
Petite Greens, Shaved Vegetables, Herb Vinaigrette, Toasted Toasted Sunflower Seeds, Crumbled Goat Cheese

LITTLE GEM CAESAR - 13  
Marinated Tomatoes, Zucchini Bread Croutons, Tri-colored Peppercorn Dressing, White Anchovies

EDGE "BLT" SALAD - 16  
Baby Iceberg, Crispy Onions, Buttermilk Ranch, Petite Heirloom Tomatoes, Crispy Pork Belly

ADD:  
Grilled Chicken Breast - 12 | Cedar Planked Salmon - 20  
Blackened Tuna - 17 | Lobster Salad - 20 | Petite Beef Tenderloin - 18

## MAINES FRESH CATCH

SERVED WITH MAINE POTATOES, JUMBO ASPARAGUS AND QUICK PICKLES

CEDAR PLANKED SALMON - 38

GRILLED SWORDFISH - 40

TRADITIONAL BAKED HADDOCK - 35

BLACKENED TUNA - 38

POLLEN DUSTED HALIBUT - 45

BRONZED DIVER SCALLOPS - 43

SAUCES:

Herb Chimichurri

Romesco

Gazpacho Vinaigrette

Lemon-Caper Butter Sauce

Aji Verde Sauce

Pickled Pepper & Herb Tartare Sauce

Carrot Butter Sauce

## DESSERT

BERRY COBBLER - 13  
Caramel Sea Salt Gelato, Streusel

PEACH MELBA MASON JAR - 13  
Poached Peaches, Salted Almonds, Shortbread, Raspberry Sauce, Raspberries

MINI CHOCOLATE BUNDT CAKE - 13  
Chocolate Ganache, Coconut, Chocolate Wafer

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## SIGNATURE COCKTAILS

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URCHIN GODDESS - 18  
Bacardi Silver, Citrus, Midori, Crème De Coconut

MAINE MULE - 18  
Cold River Blueberry Vodka, Muddled Blueberries,  
Fever Tree Ginger Beer

EDGE GNT - 18  
Bombay Brambleberry, Fever Tree Aromatic Tonic,  
Lemon Wedge, Blackberry

QUARTERMASTERS PUNCH - 18  
Blended Rum, Orange Juice, Pineapple Juice, Grenadine

CASCO BAY SUNRISE - 18  
Milagro Silver Tequila, Grand Marnier, Fever Tree Sparkling  
Pink Grapefruit, Fresh Lime

WHISKEY SMASH - 18  
Bulleit Bourbon, Bitters, Lemon Juice, Peach, Mint

ISLAND BIRD - 18  
Goslings Black Seal Rum, Fresh Lime Juice,  
Pineapple Juice, Aperol

THE BASE - 18  
Aviation Gin, Lemon Juice,  
Luxardo Maraschino Liqueur, Elderflower

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## DRAFT

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SAMUEL ADAMS SUMMER ALE - 9  
SHIPYARD FINDER NEW ENGLAND IPA - 9  
ALLAGASH WHITE - 9  
LONE PINE PORTLAND PALE ALE - 9  
RISING TIDE MAINE ISLAND TRAIL ALE - 9  
RISING TIDE ROTATING ISLAND SERIES - 9  
FOUNDATION BURNSIDE BROWN ALE - 9  
MAST LANDING CHAMP LAGER - 8

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## BOTTLES & CANS

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MILLER LITE - 6  
CORONA EXTRA - 6  
LONE PINE BRIGHTSIDE IPA - 8  
LONE PINE TESSELATION DIPA - 9  
LONE PINE RASPBERRY SPARKLER SOUR - 9  
LONE PINE OH-J CRAFT SELTZER - 9  
FOUNDATION AFTERGLOW IPA - 9  
RISING TIDE DAYMARK PALE ALE - 8  
RISING TIDE ISHMAEL COPPER ALE - 8  
FOUNDATION EPIPHANY DOUBLE IPA - 10  
MAST LANDING GUNNER'S DAUGHTER STOUT - 9  
MAST LANDING ROTATING IPA - 8  
  
WOODLAND FARMS POINTER N/A IPA - 8  
WOODLAND FARMS WITTY N/A WHITE ALE - 8

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## BUBBLES

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Vinspina Prosecco - 11  
*Boisterous Fruit and Flower Aromas*  
Zonin, Prosecco, Prosecco, Italy - 36  
*Dry and Pleasantly Fruity, Hints of Citrus*  
Mumm Napa, Sparkling Wine, Napa Valley, California - 54  
*Bright Citrus, Red Apple, and Stone Fruit Aromas*  
Veuve Cliquot, Reims, France - 129  
*Toasty Lemon Freshness, Dried Pear and Peach Aroma*

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## ROSE

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Beyra Rose, Portugal - 36  
*Delicate and Dry, Ripe Red Berry Bouquet*  
Miraval Mediterranean Studio Rose, Provence, France - 10/42  
*Long Finish with Salinity, Fresh Fruit and Citrus*  
Mi Mi en Provence Rose, Provence, France - 48  
*Red Berry and White Peach Aroma*

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## WHITE

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La Forcine Sancerre, Loire, France - 15/54  
*Juicy Gala Apple, Meyer Lemon Notes*  
Lobster Reef, Sauvignon Blanc, Marlborough, New Zealand - 9/32  
*Aromatic and Generous on the Palate*  
Carmel Road, Chardonnay, Monterey, California - 9/32  
*Refreshing Acidity, Flavors of White Flower, Pear & Tangerine*  
St. Francis, Chardonnay, Sonoma County, California - 10/36  
*Aroma of Green Apple, Juicy Pear and Melon*  
Simi, Chardonnay, Sonoma County, California - 13/48  
*Zesty Fresh Flavors of Tangerine and Peach*  
Art of The Earth, Pinot Grigio, Sicily, Italy - 7/24  
*Crisp-Fruity Aroma, Apples in Cream & Apricot Flavors*  
Bollino, Pinot Grigio, Trentino Alto Adige, Italy - 40  
*Refreshing Aromatic Stone Fruit*  
Quinta de Lourosa, Vono Verde, Portugal - 32  
*Floral-Green Fruit Notes*  
Hall Wines, Sauvignon Blanc, California - 49  
*White Pepper Spice, Peachy Citrus Notes*  
Mohua, Sauvignon Blanc, Marlborough, New Zealand - 34  
*Passionfruit, Gunsmoke, Herb Aroma*  
Pine Ridge Vineyards, Chenin Blanc Viognier Blend, California - 38  
*Lush Ripe Flavors, Honey Character*  
Cakebread Cellars, Chardonnay, Napa Valley, California - 78  
*Apple and Pear Character with Appealing Mineral Notes*  
Sonoma Cutrer Vineyards, Chardonnay, Russian River Valley, CA - 52  
*Peach, Apple, Crème Brûlée Flavor, Touch of Vanilla and Oak Spice*  
SA Prum, Riesling, Mosel, Germany - 9/32  
*Rare Acidic-Mineral Flavor, Apricot and Peach Notes*

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## RED

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Pavette, Pinot Noir, California - 9/32  
*Sweet Red Citrus Flavors, Subtle Spice and Tea*  
Brandborg, Pinot Noir, Umpqua, Oregon - 12/44  
*Berry Flavors with Earthier Notes, Medium Body*  
Murphy Goode, Merlot, California - 9/32  
*Medium Bodied, Black Cherry Aroma,*  
*Flavors of Blackberry Jam and Nutmeg*  
Lyeth Estate, Cabernet Sauvignon, California - 9/32  
*Rich and Luscious, Smooth, Balanced Tannins*  
Silver Palm Wines, Cabernet Sauvignon, California - 12/44  
*Black Cherry, Spice and Oak Flavors, Round Firm Tannins*  
Tinto Negro, Malbec, Mendoza, Argentina - 8/28  
*Intense Floral Aromatics, Dark Fruit Flavors*  
Killer Drop, Red Blend, California - 60  
*Medium-Full Bodied, Tastes of Juicy Red-Black Fruit,*  
*Aromas of Blueberries and Dried Herbs*  
DeLoach Vineyards, Pinot Noir, California - 34  
*Mouthwatering Flavors of Cherry and Cranberry*  
La Crema, Pinot Noir, Sonoma Coast, California - 51  
*Aroma of Sweet Tobacco and Pomegranate with Berry Flavors*  
Lands End, Shiraz, Cape Agulhas, South Africa - 38  
*Full Bodied, Tobacco-Cherrywood Aromas, Dark Cherry Flavor*  
Heitz Cellar, Cabernet Sauvignon, Napa Valley, California - 94  
*Blackberry Aroma with Spiced Notes of Nutmeg*  
Buehler Vineyards, Cabernet Sauvignon, Napa Valley California - 64  
*Flavors and Aroma of Plum, Blackberry and Black Currant*  
CVNE, Rioja, Spain - 42  
*Light Bodied, Good Acidity with Concentrated*  
*Blueberry Flavors, Vanilla Notes*  
Chateau Larose, Trinitaudon Haut-Medoc - 60  
*Intense Bouquet, Vanilla Notes, Dense Well Rounded Berry Flavor*  
Famille Perrin, Cotes du Rhone, France - 28  
*Full Bodied and Brisk, Flavors of Mulberry and Cassis*