

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 & FALAFAL 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 20

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