

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

CHILLED SEAFOOD PLATTER FOR TWO - 80
Jumbo Shrimp Cocktail, 1/2 Chilled Maine Lobster, Poke Tuna, Peeky 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

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

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

Pickled Pepper & Herb Tartare Sauce

Carrot Butter Sauce

DESSERT

BERRY COBBLER - 13
Caramel Sea Salt Gelato, Streusel

CLASSIC CREME BRULEE - 13
Seasonal Berries

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

SIGNATURE COCKTAILS

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

DRAFT

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

BOTTLES & CANS

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

BUBBLES

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

ROSE

Beyra Rose, Portugal - 36

Delicate and Dry, Ripe Red Berry Bouquet

Miraval Mediterranee 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

WHITE

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 Brullee Flavor, Touch of Vanilla and Oak Spice

SA Prum, Riesling, Mosel, Germany - 9/32

Rare Acidic-Mineral Flavor, Apricot and Peach Notes

RED

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, Trintaudon 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