

# DIAMOND'S EDGE

*Rooted Coastal Cuisine*

## STARTERS

### PEEKY TOE CRAB CAKE - 19

Citrus Aioli, Gazpacho Vinaigrette, Pea Shoot and Radish Salad

### MAINE FARMERS BOARD - 23

Smoked and Cured Meats, Cheese, Quick Pickles, Maple Glazed Nuts, Flatbreads, Herb Honey

### TUNA POKE - 17

Seaweed Salad, Macadamia Crunch, Cherry Blossom Soy, Chili Pepper, Hawaiian Sea Salt

### STEAMED LOCAL LITTLENECKS - 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 - 14

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 - 14

Rum Scented Barbeque, Ginger Slaw

### CHILLED SEAFOOD PLATTER FOR TWO - 60

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 - 27

Buttered Brioche, Little Gem Lettuce, Micro Celery, Truffle Fries

### MUSTARD RUBBED 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# - 60 | Add: Grilled Beef Tenderloin - 20

### SUMMER VEGETABLE RAVIOLI - 29

Exotic Mushrooms, Carrot Butter Sauce, Baby Carrots

### TRUFFLE SCENTED SEAFOOD SCAMPI - 40

Handspun Pasta, Tomatoes, Maine Lobster, Scallops, Shrimp and English Peas

### NEW ENGLAND FISHERMENS STEW - 42

Tomato-Fennel Broth, Fingerling Potatoes, Clams, Lobster, Swordfish, Haddock, Salmon

## SALADS

### TOMATO AND WATERMELON SALAD - 14

Lava Salt, Micro Basil, Local Mozzarella, Olive Oil

### FARMERS MARKET SALAD - 12

Petite Greens, Shaved Vegetables, Herb Vinaigrette, Toasted Pumpkin Seeds, Goat Cheese Mousse

### LITTLE GEM CAESAR - 13

Marinated Tomatoes, Zucchini Bread Croutons, Tri-colored Peppercorn Dressing, White Anchovies

#### ADD:

Grilled Chicken Breast - 9 | Cedar Planked Salmon -12  
Blackened Tuna - 13 | Lobster Salad - 18

## MAINES FRESH CATCH

SERVED WITH ROASTED MAINE POTATOES,  
ROASTED BABY CARROTS AND QUICK PICKLES

CEDAR PLANKED SALMON - 37

GRILLED SWORDFISH - 39

TRADITIONAL BAKED HADDOCK - 35

BLACKENED TUNA - 38

POLLEN DUSTED HALIBUT - 43

BRONZED DIVER SCALLOPS - 41

#### SAUCES:

Herb Chimichurri

Romesco

Gazpacho Vinaigrette

Lemon-Caper Butter Sauce

Chermoula

Brown Butter-Miso

Carrot Butter Sauce

## DESSERT

### SHORTCAKE DUET - 10

Maine Blueberry and Strawberry

### CREME BRULEE - 12

Fresh Berries, Macaroon

### ICE CREAM SUNDAE - 11

Vanilla Bean Ice Cream, Chocolate Sauce, Whipped Cream, Rainbow Sprinkles, Crumbled Walnuts

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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, Aromatic Tonic,  
Lemon Wedge, Blackberry

### FARMERS CUP - 18

Pimms, Cointreau, Ginger Ale, Carrot Juice,  
Cucumber Syrup, Lemon Juice

### CASCO BAY SUNRISE - 18

Silver Tequila, Hibiscus Syrup, Grand Marnier,  
Ginger, Agave, Fresh Lime Juice

### WHISKEY SMASH - 18

Bulleit Bourbon, Bitters, Lemon Juice, Peach, Mint

### TROPICAL ESCAPE - 18

Goslings Black Seal Rum, Pineapple Syrup,  
Malibu Coconut, Lime Juice

### 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

FOUNDATION EPIPHANY DOUBLE IPA - 9

### VINSPINA PROSECCO - 11

TRULY HARD SELZER WILD BERRY - 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

RISING TIDE SPINNAKER HEFEWEIZEN - 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*

Benacetto, Prosecco, Veneto, Italy - 37

*Floral Notes of White Blossoms, Apple and Pear*

Mumm Napa, Sparkling Wine, Napa Valley, California - 47

*Bright Citrus, Red Apple, and Stone Fruit Aromas*

Duetz, Champagne, Champagne, France - 99

*Fresh and Lush with Raspberry Notes Mixing with Stone Fruit*

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## ROSE

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### Chateau de L'Escarelle - 12/44

*Delicate Notes of Citrus and Pear, Subtle Strawberry on the Palate*

Miraval, Cotes de Provence Rose, Provence, France - 48

*Delicious Red Currant with Lemony, Mineraly, Saline Notes*

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## WHITE

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Pike Road Wines, Pinot Gris, Willamette Valley, Oregon - 10/34

*Fruit Forward, Ripe Nose, Fresh and Juicy*

Lobster Reef, Sauvignon Blanc, Marlborough, New Zealand - 9/32

*Aromatic and Generous on the Palate*

Heron Wines, Chardonnay, Mendocino County, California - 10/36

*Mouthful of Apricot and Fuji Apple*

St. Francis, Chardonnay, Sonoma County, California - 9/32

*Aroma of Green Apple, Juicy Pear and Melon*

Simi, Chardonnay, Sonoma County, California - 13/48

*Zesty Fresh Flavors of Tangerine and Peach*

Masi Agricola, Pinot Grigio, Veneto, Italy - 32

*Refreshing Lemon, Peach and Apricot Flavors*

Santa Margherita, Pinot Grigio, Alto Adige, Italy - 48

*Bouquet of Flowers and White Fleshed Fruit*

Domaine Delaporte, Sancerre, Loire Valley, France - 60

*Very Expressive with Rhubarb, Blackcurrant, and Kiwi*

Hall Wines, Sauvignon Blanc, California - 49

*White Pepper Spice, Peachy Citrus Notes*

Mohua, Sauvignon Blanc, Marlborough, New Zealand - 32

*Passionfruit, Gunsmoke, Herb Aroma*

Pine Ridge Vineyards, Chenin Blanc Viognier Blend, California - 32

*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 - 49

*Peach, Apple, Crème Brullee Flavor, Touch of Vanilla and Oak Spice*

Maison Louis Jadot, Pouilly Fuisse, Burgundy, France - 61

*Flavors of Toasted Nuts and Citrus*

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## RED

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Pavette, Pinot Noir, California - 9/32

*Sweet Red Citrus Flavors, Subtle Spice and Tea*

Erath, Pinot Noir, Oregon - 14/52

*Black Cherry, Plum, Currant Aromas*

Columbia Crest, Merlot, Washington - 8/28

*Intense Aroma Strawberries, Blueberries and Jam*

Lyeth Estate, Cabernet Sauvignon, California - 9/32

*Rich and Luscious, Smooth, Balanced Tanins*

Silver Palm Wines, Cabernet Sauvignon, California - 10/38

*Black Cherry, Spice and Oak Flavors, Round Firm Tanins*

Tinto Negro, Malbec, Mendoza, Argentina - 8/28

*Intense Floral Aromatics, Dark Fruit Flavors*

Montinore, Pinot Noir, Oregon - 42

*Nose and Palette full of Brambleberries, Walnuts and Red Cherries*

DeLoach Vineyards, Pinot Noir, California - 28

*Mouthwatering Flavors of Cherry and Cranberry*

La Crema, Pinot Noir, Sonoma Coast, California - 51

*Aroma of Sweet Tobacco and Pomegranate with Berry Flavors*

Rutherford Ranch, Merlot, Napa Valley, California - 52

*Flavors of Leather, Black Pepper, Oak and Stone Fruit*

Heitz Cellar, Cabernet Sauvignon, Napa Valley, California - 94

*Blackberry Aroma with Spiced Notes of Nutmeg*

Buehler Vineyards, Cabernet Sauvignon, Napa Valley California - 60

*Flavors and Aroma of Plum, Blackberry and Black Currant*

Rabble, Cabernet Sauvignon, Paso Robles, California - 44

*Cherry and Black Berry Flavors with a Burst of Coca Cola*

Chateau Les Grands, Bordeaux, Bordeaux, France - 58

*Rounded Dark Fruit and a hint of Fig*

Penfolds, Shiraz-Cabernet Sauvignon, South Australia, Australia - 54

*Almond Cake and Boysenberry Aromatics*