

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

MAINE LOBSTER CHOWDER - 17

Fresh Snipped Herbs, Duck Fat Poached Potatoes, Leeks

GRILLED STREET CORN - 10

Soft Herbs, Farmers Cheese, Citrus Aioli, Chili Pepper

DARK AND STORMY WINGS - 14

Rum Scented Barbeque, Ginger Slaw

TRADITIONAL DEVEILED EGGS - 10

Crispy Country Ham, Chives, Smoked Paprika

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 | 2# - 65

Add: Grilled Beef Tenderloin - 20

SWEET PEA RAVIOLI - 29

Exotic Mushrooms, Carrot Butter Sauce, Baby Carrots

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,
GRILLED ASPARAGUS 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

S'MORE'S JAR - 10

Graham Cracker Streusel, Salted Chocolate Ganache, Whipped Marshmallow

ICE CREAM SUNDAE - 11

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

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, 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

DRAFT

SHIPYARD 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 - 10

TRULY HARD SELZER WILD BERRY - 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

RISING TIDE SPINNAKER HEFEWEIZEN - 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

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

ROSE

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

WHITE

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

RED

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