

SOUPS & SALADS:

GREAT DIAMOND SEAFOOD CHOWDER 8 | 11
New England style seafood chowder, applewood bacon garnish

SEASONAL SOUP OF THE LAND *du jour* 6 | 9

SIMPLY GREENS | 10
mixed greens, cucumber, tomato and onion with basil mustard vinaigrette

ROMAINE SALAD | 12
garlic crostini, shaved parmesan with lemon anchovy dressing

BERRIES & GREENS | 13
baby arugula & kale, strawberries, cashews, goat cheese, with blueberry vinaigrette

Add to salads above: chicken 6 | lobster or shrimp 12

MARINATED TOMATOES | 12
mixed tomatoes, mozzarella, grilled garlic nann, herb balsamic reduction

NORI CRUSTED TUNA SALAD | 18
kohlrabi, brussel sprouts, kale, snap peas, sesame ginger dressing with crisp wontons

CHILLED & HOT SEAFOOD:

OYSTERS ON THE HALF SHELL | 18
half dozen local oysters served with an aged sherry mignonette

JUMBO SHRIMP COCKTAIL | 14
cocktail sauce & lemon

TUNA TATAKI | 15
nori crusted, pickled cucumbers, wasabi yuzu

MAINE CRAB CAKE | 15
sweet & sour radish salad with ginger remoulade

BANGS ISLAND MUSSELS | 14
chorizo, herbs, garlic butter served with garlic bread for broth diving

CALAMARI | 13
flash fried, salt & vinegar powder, parsley, parmesan, romesco sauce

APPETIZERS:

TRUFFLED MUSHROOM SPRING ROLL | 13
North Spore mushroom, spring roll pastry wrapped, manchego cheese and truffle aioli

HUMMUS PLATTER | 10
house made hummus with marinated olives, cucumbers, tomatoes and grilled naan

SANDWICHES & ENTRÉES

TRADITIONAL ROLLS
buttered roll, shredded lettuce, lemon thyme aioli
lobster MP | shrimp 16 | crab 17

FISH AND CHIPS | 16
battered cod, salt & vinegar fries, herb coleslaw and tarter sauce

OPEN FACED PORK BELLY REUBEN | 15
steamed rye bun, Morse's sauerkraut, swiss and diamond island dressing

SWEET & SOUR CHICKEN SANDWICH | 13
cheese curds, blueberry chipotle BBQ sauce and sour green apple on ciabatta bread

GRILLED SALMON NAANWICH | 17
red curry glaze, naan, cilantro mayo, grilled pineapple salsa

BATTERED COD SANDWICH | 15
beer battered, toasted artisan roll with tarter sauce

VEGGIE BURGER | 12
locally made bean & vegetable burger, lettuce, tomato, onion on a toasted artisan roll with cilantro mayo

CHEESEBURGER | 15
half pound grass fed beef, toasted artisan roll, lettuce, tomato, onion, choice of cheese
add: lobster, crab or shrimp 12

THE EDGE BURGER | 18
half pound grass fed beef, pork belly, blue cheese, toasted artisan roll, lettuce, tomato, onion

STEAMED WHOLE ME LOBSTER | MP
1 1/4 pound lobster with corn on the cob, baked potato and drawn butter
stuff your lobster with crab 12 or add petite filet 12 or both for 20

BUCATINI PASTA | 16
heirloom tomatoes, asparagus, basil pesto and mozzarella served with garlic bread
add: chicken 6 | lobster or shrimp 12

STEAK FRITES | 25
8 oz. rib-eye served with steak fries, truffle aioli, fennel herb slaw and a port wine reduction
add: lobster, crab or shrimp 12

BBQ PORK RIB LUNCH | 19
chipotle Beer-BQ sauce, cherry slaw, fries, served with jalapeno corn bread

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.