

## SOUPS:

GREAT DIAMOND SEAFOOD CHOWDER | 11  
*New England style seafood chowder*

SEASONAL SOUP OF THE LAND *du jour* | 8

## SALADS:

SIMPLY GREENS | 9  
*mixed greens, cucumber, tomato and onion with sherry vinaigrette*

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

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

MARINATED TOMATOES | 10  
*mixed tomatoes, mozzarella, grilled baguette, herb balsamic reduction*

ASIAN GREENS | 10  
*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*

POACHED JUMBO SHRIMP | 14  
*cocktail sauce & lemon*

NORI CRUSTED TUNA | 15  
*pickled cucumbers, wasabi yuzu*

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

BANGS ISLAND MUSSELS | 13  
*chorizo, herbs, garlic butter served with garlic bread for broth diving*

CALAMARI | 12  
*flash fried, salt & vinegar powder, parsley, parmesan*

## APPETIZERS:

PORK BELLY | 15  
*roasted pork belly, bacon slaw, Maine maple mustard sauce*

TRUFFLED MUSHROOM BRUSCHETTA | 13  
*North Spore mushroom, manchego cheese and truffle aioli*

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

## ENTRÉES

CIOPPINO | 29  
*fresh catch, mussels, shrimp, tomato pernod broth, fennel, fingerlings with grilled baguette*  
add: lobster 12

PEPPERLOIN | 27  
*peppercorn crusted pork tenderloin, tri color potato hash with apple cider cardamom reduction and chef's vegetable selection*

BBQ CHICKEN SUPPER | 24  
*all natural chicken breast, blueberry chipotle BBQ sauce, garlic mashed served with jalapeno corn bread*

ATLANTIC COD | 34  
*crab crusted, with couscous pilaf, green beans, lemon thyme butter*

PAN SEARED SEA SCALLOPS | 33  
*corn risotto, watercress pesto, chorizo oil*

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 18

VEGETABLE STRUDEL | 17  
*grilled summer vegetables, olives, spinach, puff pastry wrapped with bell pepper coulis*

GINGER RUBBED TUNA | 33  
*grilled sushi grade tuna, soy glaze, sake, stir fried udon noodles & vegetables*

ANGEL HAIR IN PESTO | 17  
*assorted garden vegetables, pine nut pesto, and mozzarella served with garlic bread*  
add: chicken 5 | mussels 6 | lobster or shrimp 12 |  
sea scallops 16

BLACK & BLUE FILET MIGNON | 37  
*8 oz., black garlic & blue cheese crusted, buttermilk herb mashed, chef's vegetable selection with mushroom tarragon demi glace*  
add: lobster or shrimp 12

STEAK FRITES | 39  
*16 oz. sirloin strip served with steak fries, truffle aioli, fennel herb slaw and a port wine reduction*  
add: lobster or shrimp 12

*add a side of Lobster Garlic Smashed Potatoes!! 12*

## 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 | 42 BOTTLE | 12 GLASS

SANTA BARBARA, CALIFORNIA

*notes of dark berries, cherries, rose petals, red plum, brown spice and smoke*

LA CREMA PINOT NOIR | 34 BOTTLE

SONOMA, CALIFORNIA

*lively cherry, black cherry, raspberry and spice, lingering finish*

COLUMBIA CREST GRAND EST. MERLOT | 30 BOTTLE | 8 GLASS

WASHINGTON STATE

*ripe cherry, blackberry, current and spice, supple finish*

ST. FRANCIS MERLOT | 38 BOTTLE | 11 GLASS

SONOMA, CALIFORNIA

*smooth, ripe and intense plum, cherry, cedar, coffee and spice*

CHATEAU de BECHAUD ST. EMILION | 38 BOTTLE

BORDEAUX, FRANCE

*merlot and cabernet blend present a soft and juicy fruit aspect*

TERRAZAS CABERNET SAUVIGNON | 32 BOTTLE | 8 GLASS

ARGENTINA

*smooth and expressive, bursting with ripe fruit aromas*

SILVER PALM CABERNET SAUVIGNON | 40 BOTTLE | 11 GLASS

SANTA ROSA, CALIFORNIA

*black current, dried cherry, sage & peppercorn, vanilla oak aging*

BUEHLER CABERNET SAUVIGNON | 52 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 | 30 BOTTLE | 9 GLASS

MENDOZA, ARGENTINA

*100% Malbec, complex aroma of cherry and blueberries with jammy concentration of black berries*

INKBERRY CABERNET-SHIRAZ | 30 BOTTLE | 9 GLASS

AUSTRALIA

*flavors of plum, blackberry, dark chocolate and spice leading to supple tannins on the finish*

MONTE ANTICO ROSSO | 30 BOTTLE

TUSCANY, ITALY

*aromas and ripe flavors of sweet berries, pepper and leather*

SEGHEMIO ZINFANDEL | 45 BOTTLE

SONOMA COUNTY, CALIFORNIA

*concentrated and intense, ripe dark fruits, anise, cracked black pepper and spicy vanilla notes*

TOMMASI VALPOLICELLA | 38 BOTTLE

VENETO, ITALY

*great flavors of cherry, plum and leather notes*

## CHAMPAGNE & SPARKLING WINE

MASCHIO PROSECCO | 28 BOTTLE | 10 SPLIT

TREVISO | ITALY

*semi-sparkling white wine, fresh elegant finish of green apple, lemon & pear*

POEMA CAVA BRUT | 32 BOTTLE

BARCALEONA | SPAIN

*dry sparkling wine with flavors of peach, pear, orange rind, toast & spice,*

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 | 28 BOTTLE | 8 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 | 30 BOTTLE | 8

GLASS WASHINGTON STATE

*bright and fruity, lively acidity and touch of sweetness*

PINE RIDGE CHENIN/VIOGNIER | 32 BOTTLE

NAPA VALLEY | CALIFORNIA

*floral, citrus and honeydew melon aromas and flavors*

NEW HARBOR SAUVIGNON BLANC | 30 BOTTLE | 8 GLASS

MARLBOROUGH, NEW ZEALAND

*intense, guava, grapefruit zest and honeysuckle aromas, lush flavors and crisp acidity*

FROG’S LEAP SAUVIGNON BLANC | 48 BOTTLE

NAPA VALLEY | CALIFORNIA

*rich, complex, fresh and fruity with grapefruit, lemon, fig, melon and herbal flavors*

CERRIER SANCERRE | 42 BOTTLE

FRANCE

*floral aromas are subdued and citrus, gooseberry, mineral and spice flavors build through finish*

KENDALL-JACKSON CHARDONNAY | 32 BOTTLE | 8 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 | 44 BOTTLE

SONOMA COUNTY, CALIFORNIA

*aromas of orange blossoms, pineapple, lime and citrus, complimented by hazelnut notes*

PINE RIDGE CHARDONNAY | 65 BOTTLE

NAPA VALLEY, CALIFORNIA

*firm and crisp with key lime, pineapple, tangerine and spice flavors, clean finish*

LOUIS JADOT MACON VILLAGES | 32 BOTTLE

FRANCE

*fresh and tasty with pear, apple, vanilla, caramel and almond flavors*

ALBERT BICHOT POUILLY FUISSE | 52 BOTTLE

MACONNAIS, FRANCE

*full bodied and rich with aromas and flavors of honey, apricot and vanilla*

BARTON & GUESTIER ROSE | 28 BOTTLE | 8 GLASS

FRANCE

*red berries and fragrant flowers, it’s lively on the palate, with jam like fruit finish*

**DIAMOND’S EDGE**  
RESTAURANT & MARINA  
*On Great Diamond Island, Maine*