

SOUPS & SALADS:

GREAT DIAMOND SEAFOOD CHOWDER | 11
New England style seafood chowder

SEASONAL SOUP OF THE LAND *du jour* | 8

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

Add to salads above: chicken 5 | lobster or shrimp 12

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

NORI CRUSTED TUNA SALAD | 17
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

TUNA TATAKI | 15
nori crusted, 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:

TRUFFLED MUSHROOM BRUSCETTA | 13
North Spore mushroom, 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 | Fried Clam 16 | Crab 17

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

CRISPY PORK LOIN SANDWICH | 13
maple mustard, bacon slaw, cheddar on a ciabatta

SWEET & SOUR CHICKEN SANDWICH | 12
blue cheese, blueberry chipotle BBQ sauce and sour green apple, ciabatta

GRILLED SALMON NAANWICH | 16
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, 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 18

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

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

CHERRIER 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