

## 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 | 19  
*kohlrabi, brussel sprouts, kale, snap peas, sesame ginger dressing with crisp wontons*

## CHILLED & HOT SEAFOOD:

OYSTERS ON THE HALF SHELL | 19  
*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 | 16  
*sweet & sour radish salad with ginger remoulade*

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

CALAMARI | 14  
*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 17 | crab 18

FISH AND CHIPS | 18  
*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 | 14  
*cheese curds, blueberry chipotle BBQ sauce and sour green apple on ciabatta bread*

GRILLED SALMON NAANWICH | 18  
*red curry glaze, naan, cilantro mayo, grilled pineapple salsa*

BATTERED COD SANDWICH | 16  
*beer battered, toasted artisan roll with tarter sauce*

VEGGIE BURGER | 13  
*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 | 19  
*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 22

BUCATINI PASTA | 18  
*heirloom tomatoes, asparagus, basil pesto and mozzarella served with garlic bread*  
add: chicken 6 | lobster or shrimp 12

STEAK FRITES | 27  
*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 | 20  
*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.