

# DIAMOND'S EDGE BAR BITES

<b>GREAT DIAMOND SEAFOOD CHOWDER</b>	10
<i>New England style with assorted fresh seafood</i>	
<b>OYSTERS ON THE HALF SHELL</b>	15
<i>half dozen locally selected oysters served with an aged sherry vinegar mignonette</i>	
<b>LITTLENECK CLAMS ON THE HALF SHELL</b>	12
<i>half dozen locally harvested clams with lemon and house made cocktail sauce</i>	
<b>MAINE CRAB CAKES</b>	12
<i>made with fresh Maine crab meat served with fresh celery root, micro greens and a spicy remoulade sauce</i>	
<b>HUMMUS PLATTER</b>	7
<i>house made hummus with lemon and tahini served with marinated olives, cucumbers, cherry tomatoes and grilled tortilla</i>	
<b>MAINE LOBSTER ROLL</b>	14
<i>freshly picked Maine lobster meat tossed in a house made lemon aioli with shredded baby iceberg lettuce on a New England style roll</i>	
<b>FRIED CASCO BAY COD SANDWICH</b>	12
<i>crumbed fried cod, lettuce, tomato and house tarter sauce on a brioche bun</i>	
<b>ALL NATURAL BEEF BURGER</b>	12
<i>half pound burger topped with aged cheddar cheese, bacon, mushrooms, lettuce and tomato on a brioche bun</i>	
<b>THE EDGE BURGER</b>	18
<i>half pound burger topped with slow roasted pork belly, Humboldt Fog cheese and pickled red onion on a brioche bun</i>	
<b>HOME MADE VEGGIE BURGER</b>	12
<i>hand crafted patty of garbanzo beans, lentil and potato topped with lettuce, tomato and pickled red onion on a brioche bun</i>	