

SOUPS & SALADS:

GREAT DIAMOND SEAFOOD CHOWDER	10
<i>New England style with assorted fresh seafood</i>	
SEASONAL SOUP du jour	7
SIMPLE GREEN SALAD	7
<i>mixed greens and assorted local vegetables served with house made sherry vinaigrette</i>	
CLASSIC CAESAR SALAD	10
<i>chopped romaine lettuce, house made croutons, shaved grana padano parmesan, white anchovy filet and house made dressing</i>	
SUMMER SALAD	9
<i>baby arugula, strawberries, pickled red onions, goat cheese, with white balsamic basil vinaigrette</i>	
BLT SALAD	9
<i>fresh baby iceberg lettuce, bacon lardoons, fresh tomatoes, crumbled blue cheese with house made blue cheese dressing</i>	

RAW & CHILLED SEAFOOD:

OYSTERS ON THE HALF SHELL	15
<i>half dozen locally selected oysters served with an aged sherry vinegar mignonette</i>	
JUMBO SHRIMP COCKTAIL	10
<i>poached tiger shrimp with house made cocktail sauce</i>	
LITTLENECK CLAMS ON THE HALF SHELL	12
<i>half dozen locally harvested clams with lemon and house made cocktail sauce</i>	

APPETIZERS:

BANG ISLAND MUSSELS	12
<i>sautéed with shallots, garlic, lemon and white wine, served with grilled baguette</i>	
BACKYARD FARMS BRUSCHETTA	7
<i>marinated Backyard Beauty tomato, shallots, cheese curds, fresh basil on grilled baguette with a drizzle of balsamic reduction</i>	
DUCK LEG CONFIT	10
<i>sautéed mirepoix, baby spinach and ginger hibiscus jelly</i>	
OYSTERS, PORK & BEER	10
<i>slow roasted pork belly, fried oyster, sautéed baby spinach and house made porter sauce</i>	
MAINE CRAB CAKES	12
<i>made with fresh Maine crab meat served with fresh celery root, micro greens and a spicy remoulade sauce</i>	
MUSHROOM CROSTINI	9
<i>sautéed locally selected mushrooms over grilled baguette with mushroom duxelles, goat cheese and balsamic reduction</i>	
HUMMUS PLATTER	7
<i>house made hummus with lemon and tahini served with marinated olives, cucumbers, cherry tomatoes and grilled tortilla</i>	

ENTRÉES

WHOLE ROASTED FISH	29
<i>garbanzo bean and stewed tomato ragu with braised kale and citrus herb butter</i>	
ISLAND BOUILLABIASSE	28
<i>assorted fish, mussels, clams in a tomato fennel broth served with a grilled baguette with aioli</i> <i>add: lobster 9</i>	
FILET MIGNON	32
<i>8 oz., tender cut filet topped with a red wine demi glace, served with roasted fingerling potatoes and grilled asparagus</i>	
NEW YORK STRIP STEAK	39
<i>16 oz., one and one half inch thick center cut topped with seasoned butter and local assorted mushrooms, served with garlic smashed potatoes and broccoli rabe</i>	
GRILLED BONE-IN PORK CHOP	27
<i>drizzled with whole grain mustard sauce, served with baby spinach and roasted fingerling potatoes</i>	
SOUTHERN FRIED CHICKEN	24
<i>half chicken, lightly crumbed and flash fried, served with stone ground grits with cheddar cheese, braised kale and mole sauce</i>	
BAKED STUFFED COD LOIN	34
<i>stuffed with crabmeat and shrimp, served with sautéed haricot vert, rice pilaf, with a beurre blanc drizzle</i>	
PAN SEARED SEA SCALLOPS	30
<i>with angel hair pasta, tomatoes and asparagus tossed in a basil pine nut pesto</i>	
STEAMED WHOLE MAINE LOBSTER	MARKET
<i>one and one quarter pound lobster with local corn, roasted fingerling potatoes and drawn butter</i> <i>add: baked with seafood stuffing 7 or 6oz. Hanger Steak 10</i>	
ROASTED VEGETABLE & GOAT CHEESE NAPOLEON	17
<i>layers of summer squash, zucchini, mushroom, tomato, tofu and goat cheese, finished with a balsamic reduction</i>	
GRILLED TUNA LOIN	33
<i>grilled sushi grade tuna, ginger glazed with spicy broccoli and Chinese black rice</i>	
ANGEL HAIR IN PESTO	16
<i>assorted garden vegetables, tossed with fresh basil and pine nut pesto</i> <i>add: chicken 4 clams & mussels 6 lobster 9</i>	

add a side of Lobster Garlic Smashed Potatoes!! 9

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.