

LUNCH MENU

SOUPS & SALADS:

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| GREAT DIAMOND SEAFOOD CHOWDER | 10 |
| New England style with assorted fresh seafood | |
| SEASONAL SOUP du jour | 7 |
| SIMPLE GREEN SALAD | 7 |
| mixed greens and assorted local vegetables served with house made sherry vinaigrette | |
| CLASSIC CAESAR SALAD | 10 |
| chopped romaine lettuce, house made croutons, shaved grana padano parmesan, white anchovy filet and house made dressing | |
| add: chicken & shrimp / lobster | |
| SUMMER SALAD | 9 |
| baby arugula, strawberries, pickled red onions, goat cheese, with white balsamic basil vinaigrette | |
| add: scallops | 13 |
| SALAD NICOISE | 14 |
| grilled fresh yellow fin tuna, mixed greens, haricot vert, olives, capers, hard boiled egg, fingerling potatoes with Champagne vinaigrette | |

APPETIZERS:

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| OYSTERS ON THE HALF SHELL | 15 |
| half dozen locally selected oysters served with an aged sherry vinegar mignonette | |
| LITTLENECK CLAMS ON THE HALF SHELL | 12 |
| half dozen locally harvested clams with lemon and house made cocktail sauce | |
| BANG ISLAND MUSSELS | 12 |
| sautéed with shallots, garlic, lemon and white wine, served with grilled baguette | |
| BACKYARD FARMS BRUSCHETTA | 7 |
| marinated Backyard Beauty tomato, shallots, cheese curds, fresh basil on grilled baguette with a drizzle of balsamic reduction | |
| MAINE CRAB CAKES | 12 |
| made with fresh Maine crab meat served with fresh celery root, micro greens and a spicy remoulade sauce | |
| HUMMUS PLATTER | 7 |
| house made hummus with lemon and tahini served with marinated olives, cucumbers, cherry tomatoes and grilled pita bread | |

ENTREES & SANDWICHES

all sandwiches served with fries and a pickle

MAINE LOBSTER ROLL

14

freshly picked Maine lobster meat tossed in a house made lemon aioli with shredded baby iceberg lettuce on a New England style roll

TRADITIONAL FISH AND CHIPS

16

beer batter dipped cod, fried golden brown with slaw, salt and vinegar fries and tartar sauce

STEAK AND FRITES

17

marinated hanger steak, caramelized onions and mushrooms with shoestring frites and a red wine sauce

GRILLED SALMON

16

nestled on a bed of chilled golden quinoa with almonds, tomatoes, cucumbers, red onion and fresh herbs topped with a tomato tapenade and a basil vinaigrette

GRILLED CHICKEN WRAP

10

marinated and grilled chicken, cheddar cheese, avocado mayo, lettuce and tomato, tucked in a sundried tomato wrap

BBQ PORK SANDWICH

12

slow roasted pork in a spicy sauce, with pickled red onion and slaw on a brioche bun

FRIED CASCO BAY COD SANDWICH

15

crumbed fried cod, lettuce, tomato and house tartar sauce on a brioche bun

ALL NATURAL BEEF BURGER

12

half pound burger topped with aged cheddar cheese, bacon, mushrooms, lettuce and tomato on a brioche bun

THE EDGE BURGER

18

half pound burger topped with slow roasted pork belly, Humboldt Fog cheese and pickled red onion, on a brioche bun

VEGGIE BURGER

12

grilled patty of garbanzo beans, lentil, corn, black beans and potato topped with lettuce, tomato and pickled red onion on a brioche bun

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.