

DIAMOND'S EDGE

R E S T A U R A N T & M A R I N A

BAR MENU

Salt Roasted Marcona Almonds	\$5
Marinated Olives	\$4
Deviled Hen Eggs & Pancetta	\$5
Truffled Hand Cut French Fries <i>fresh herbs</i>	\$7
Local Green Salad <i>seasonal vegetables &</i> <i>white balsamic vinaigrette</i>	\$8
Diamond Wedge Salad <i>baby iceberg,</i> <i>apple wood smoked bacon, marinated tomatoes</i> <i>& Great Hill Blue</i>	\$10
Local Cod Chowder & Crispy Brandade	\$10
Seasonal Soup	Market
Maine Lobster & Corn Fritters <i>chipotle aioli</i>	\$15
Grilled Pineland Farms Burger <i>cheddar curds,</i> <i>red onion jam, house made pickles, brioche bun,</i> <i>hand cut fries</i>	\$13
Crispy Local Cod <i>house made tartar sauce, hand cut fries</i>	\$12
Petite Rib Eye <i>sauce béarnaise, hand cut fries</i>	\$16
Bangs Island Mussels <i>white wine, garlic,</i> <i>preserved lemon & roasted shallot butter</i>	\$12
Lobster Roll <i>lemon aioli, hand cut fries</i>	\$18

Executive Chef, Justin Rowe