

DIAMONDBACK GRILL & CATERING

◆ snacks/shares

*salmon tartare • \$15
faroe island salmon/mixed greens/asian chive soba noodle salad/crispy leeks/wontons

buffalo or bbq shrimp • \$12
fried or grilled shrimp/buffalo or homemade southwestern bbq sauce/blue cheese/celery

lump crab hushpuppies • \$12
homemade chipotle aioli/honey butter

kale & beet chips • \$10
herbed cashew sour cream ranch

brown butter roasted cauliflower/peppers/carrots • \$11
herbed cashew sour cream ranch

db's traditional artichoke soufflé • \$11
artichoke hearts/garlic/fresh parmesan/fresh parsley/toasted ciabatta/crackers

tomato pie • \$10
local tomatoes/blended cheeses/fresh basil/herbs/arugula & mixed greens
+ add chicken/scallops/shrimp/vegetables or anything you like...see below

oyster or scallop nachos • \$15/\$18
cornmeal fried oysters or pan-seared scallops/crispy flour tortillas/shredded lettuce/pico de gallo/chipotle aioli/scallions

diamondback nachos • \$12
corn tortillas/pepperjack queso/shredded lettuce/black olives/pico de gallo/cilantro lime sour cream/scallions
+ additions: \$4 pulled chicken/grass-fed ground beef/sloppy joe/jackfruit

*quesadilla del dia • \$14
chalkboard special/shredded lettuce/pico de gallo/cilantro lime sour cream

crispy green beans • \$11
lemon caper cilantro aioli

calamari • \$12
thai chile sauce/remoulade/fresh lemon

devils on horseback • \$14
stuffed peppadew peppers/gournay cheese/raw almond/maple bacon/homemade jalapeno sriracha

◆ entrées

roasted garlic & parmesan crusted NC trout/lemon gastrique • \$21
sautéed herb cauliflower rice/roasted broccoli

*grilled faroe island salmon • \$26
blood orange/sea salted salmon/quinoa tabouleh/arugula/roasted harmony ridge rainbow carrots & beets/dijon yellow pepper vinaigrette/lemon

chicken cordon bleu • \$21
prosciutto & smoked gouda stuffed chicken/herbed rice pilaf/harmony ridge julienne rainbow carrots, chives & green onions/roasted shallot beurre blanc

linguine gambas • 21 /25 /30
sautéed jumbo shrimp/sea scallops/sherry/garlic/dried chiles/bacon/capers/spinach/parmesan/parsley/lemon
+ substitute zucchini noodles/herbed cashew cheese for paleo option

diamondback bbq ribs • 17/24
homemade coleslaw/french fries

*double bone in pork chop • MKT
chalkboard special

new orleans pasta • \$23
sautéed andouille sausage/chicken/shrimp/onions/ poblano peppers/tomatoes/cajun pan sauce/
chives/fettuccine/lemon wedge

*8 oz dry aged filet mignon au poive • \$30
garlic & herb mashed potatoes/roasted broccoli/sherry mushroom cream demi glaze

*14 oz grilled dry aged black & blue ribeye • \$30
garlic & herb mashed potatoes/bacon cream spinach/gorgonzola crumbles

signature lump crab cakes • mkt
cauliflower steak/sautéed spinach/roasted red pepper remoulade/lemon

shrimp n' creamy cheese grits • \$23
food for the southern soul grits/harmony ridge chorizo/scallions/tomato/roasted poblano cream

carolina seafood platter • \$25
fresh seafood...select 3: crab cake/oysters/
fried shrimp/calamari/NC flounder/scallops+\$4
homemade coleslaw/french fries/homemade cocktail sauce/
roasted red pepper remoulade/lemon

vegan/vegetarian burrito or bowl • \$17
garlic & herb cauliflower rice/spinach/mushrooms/black beans, scallions & red pepper mix/pico de gallo/cheddar jack cheese & cilantro lime sour cream/cilantro leaves
+ vegan option-substitute herbed cashew cheese & herbed veganaise/ add jackfruit \$5/ 'beyond italian sausage' \$5

paleo zucchini noodles/'beyond italian sausage'/ vegan • \$20
spinach/artichokes/mushrooms/red peppers/lemon.....
choice of: pomodoro sauce/aglio olio/vegan pesto

◆ diamondback's specialty additions *

sautéed jackfruit \$5/beyond burger \$9/grilled chicken \$6/salmon \$9/fried oysters \$8/fried shrimp or pesto shrimp \$7/crab cake mkt/filet medallion \$10/scallops \$14 ALL OTHER SIDES \$5 small salad/roasted vegetables/tortellini alfredo/sweet potato fries/garlic chive mashed potatoes/crispy onion rings/french fries/lump crab hushpuppies/zucchini noodles/food for the southern soul cheese grits

◆◆ split plate charge/gratuuity/cake policy

splitting? \$3/sandwiches \$7/entrées (you get your own side) 20% gratuity may be added to parties of 5 or more and cocktail bar tabs of \$50 or more...please inquire with your server...no cake fee unless amazingly large

☀ diamondback loves to create and excite...checkout our daily specials. Inquire about what can be paleo/vegan/gluten free...CLEAN, healthy and delicious at DB! Locally sourced/Gregg family owned for 30 YEARS this APRIL!!

◆◆ + *consuming raw or undercooked animal products could lead to food born illnesses especially for those with certain medical conditions.

DIAMONDBACK GRILL & CATERING

◆ garden

db salad • \$7/10

mixed greens/lemon kale leaves/grape tomatoes/red pepper slices/raw pumpkin seeds/lemon/latin vinaigrette

spinach salad • \$8/12

baby spinach/applewood smoked bacon/toasted pecans/craisins/bleu cheese/red onion/balsamic vinaigrette

+ add flash fried oysters \$8

*caesar salad/parmesan-reggiano • \$8/12

overnight tomatoes/kalamata olives/white anchovies/homemade garlic & herb brioche croutons/parmesan

iceberg wedge/blue cheese dressing • \$8/12

bacon/blue cheese crumbles/grape tomatoes/pickled red onions

*salmon & tortellini salad • \$16

grilled faroe island salmon/mixed greens/cheese tortellini/avocado/california sun dried tomatoes/red onions,capers/latin vinaigrette/roasted beet wedge, feta & chive brushetta

*cobb salad • \$15

mixed lettuces/applewood smoked bacon/avocado/stauber farm hard boiled egg/grape tomatoes/cucumbers/blue cheese crumbles

+ choice of pesto grilled shrimp/salmon/chicken/turkey

*filet mignon napoleon • \$16

layers of mixed greens/grilled onions/sliced local tomatoes/walnuts/blue cheese/horseradish crema

quinoa/farro farmer salad bowl • mkt

chalkboard special

*stauber farm egg • \$2

+ animal welfare approved* eggs from delaware & araucana chickens *approved by a greener world

☀️ PROUDLY MADE dressings

◆◆ all dressings are homemade and CLEAN

LOCAL ♥ Diamondback's local love...thank you!!!

billy place/bingo bango soda/bo gray photography/café gelato/fair share organics/fiddlin fish brewery/faucette farms/flora ridge farm/food for the southern soul/foothills/harmony ridge/homeland creamery/hoots/let it grow produce/lindley battle photography/magic beans coffee/the pepper merchant/papa doc's/red oak beer/stauber farm/updog kombucha/whit acres farm/wicked weed/YOU!!!!

☀️ Select your sandwich side:

fresh fruit/applesauce/homemade coleslaw/small caesar/small house salad/blackbean salad/homemade INCREDIBLE potato salad/OUI OUI french fries/sweet potato fries/TO DIE FOR onion rings/SWEET LOVE crab hushpuppies(+ \$1.50)

◆ signature sandwiches & burgers

db's po boy • \$14

red pepper remoulade/shredded lettuce + select either: fried oysters/shrimp/flounder/crispy calamari

baltimore burger • mkt

sautéed lump crab cake/red pepper remoulade/lettuce/tomato...dates back to our beginning 'the balty'

monterey chicken grill • \$13

fried or grilled lemon & herb marinated hormone free chicken breast/bacon/monterey jack cheese/lettuce/tomato/avocado/onion + add \$0.50 bbq sauce/coleslaw/buffalo sauce want it the 'old' way? Just ask... we can do it!

*steak sandwich • \$15

8 oz grilled ribeye or sautéed 'beyond' Italian sausage wedges*/caramelized onions/lettuce/tomato/hoagie roll + * vegan pea protein

pilgrim in paris • \$12

smoked boars head turkey/brie/granny smith apple/purple onion/cranberry mayo/ciabatta

*diamondback burger • \$14

grass-fed ground beef/homemade bacon jam/monterey jack/roasted garlic black pepper aioli

*paleo/grass-fed burger • \$15

portabella mushroom cap/basil pesto/avocado/arugula/green leaf/tomato/caramelized red onions

'beyond' burger • \$15

pea protein burger/arugula/brussels sprout leaves/caramelized onions/tomato chive jam

sloppy joe • \$12

lean ground beef sautéed red peppers/onions/homemade southwestern bbq sauce/pepperjack cheese/coleslaw

+ make it paleo....add some greens...no bun/cheese
XX

☀️☀️ TACO TACO • \$15

+
paleo option available/lettuce wrap & no dairy jackfruit available for any protein substitute

◆ roasted cauliflower & lentil taco • \$6

tumeric & cumin marinated cauliflower/spiced lentils/radishes/cucumbers/ cilantro leaves/lime & herb vegenaise + soy-free vegenaise +

◆ steak

grilled ribeye/red cabbage/lettuce/pickled red onion/avocado/pico de gallo/the pepper merchant's citrus grove sauce

◆ shrimp

blackened shrimp/homemade paleo pesto/chevre/avocado/pico de gallo/lettuce/cilantro/lime wedge

◆ *fish

blackened or grilled fish/pico de gallo/cilantro lime sour cream/avocado/lettuce/red cabbage/cilantro/lime wedge