

DINNER

SMOKED & CURED

grilled bread, pickled onion, crème fraîche

Salmon Gravlax*	14	Salmon Pâté	12
Maple Salmon Belly	14	Spicy Tuna Pâté	14
Crab Dip	14	Shrimp Pimento	14
Curry Swordfish Pâte	12	The Board	39
Whitefish Pâté	8		

Oyster Slider	5
chili lime aioli*, pickled onion	

Housemade Rolls	8
honey cayenne butter	

Lobster Bisque	16
brown butter crouton, chive crème fraîche	

New England Clam Chowder	13
bacon, house saltine	

Green Salad	12
radish, cucumber, croutons, thyme & mustard vinaigrette	

Lettuce Cups	14
crispy oyster, pickled vegetable, togarashi aioli*	

Lager Steamed Maine Mussels	18
Calabrian chili butter, herbs, grilled sourdough	

Pan Fried Crab Cake	23
green goddess, snap peas, frisée	

Tuna Tartare*	21
sesame, lime, cucumber	

Grilled Asparagus	16
feta, cara cara orange, pistachio	

Deviled Eggs	14
smoked trout roe*, dill	

FRIED

Calamari	16	Oysters	19/36
jalapeño, togarashi aioli*		fries, tartar	

Beer Battered Fish & Chips	26	Shrimp Rangoon	17
malt vinegar aioli*		ponzu, scallion	

Smoked Whitefish Aranchini	13	Whole Belly Clams	25/48
romesco		fries, tartar	

Fish Tacos	18
avocado crema, tomatillo, jalapeño	

ROLLS

served with slaw & chips

Ethel's Creamy Lobster	46
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Warm Buttered Lobster	46
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Whole Belly Clam	31
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Maine Crab Cassarecce	35
Maine Jonah crab, English peas, preserved Meyer lemon, black garlic	

Pan Seared Halibut	39
beluga lentils, haricot verts, parsnip, chive beurre blanc	

Grilled Salmon*	32
soubise, roasted fennel, grilled Castlefranco, white balsamic	

Housemade Spaghetti	28
shrimp, garlic scapes, black pepper butter	

Herb Crusted Local Haddock	27
black eyed pea ragout, spring onion, shellfish broth	

Rosemary Roasted Chicken	26
grilled asparagus, creamy potatoes, chicken jus	

Grilled Flat Iron Steak	38
crispy potatoes, roasted mushrooms, salsa verde	

Bacon Cheddar Burger*	18
caramelized onion [add fried oyster, togarashi aioli*, coleslaw +4]	

SIDES

242 Fries	8	Buttermilk Biscuit	8
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Mac & Cheese	8	honey, rosemary butter	
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Shoestring Fries	8	Cornbread	8
		maple butter	

Roasted Rainbow Carrots	9
harissa, mint	

In an effort to support our non-tipped team members, we apply a 3.5% Kitchen Appreciation Fee to all checks. This fee is voluntary and can be removed if you would prefer to opt out.

* Items served raw or under cooked. Consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase your risk of food borne illness. — Before placing your order please inform your server if anyone in your party has a food allergy.

