

DINNER

SMOKED & CURED

grilled bread, pickled onion, crème fraîche

Classic Salmon*	12	Salmon Pâté	12
BBQ Rubbed Scallop	16	Curried Whitefish Pâté	8
Swordfish Pastrami	14	Shrimp Pimento	14
Maple Salmon Belly	14	The Board	39

Housemade Rolls honey-cayenne butter	8
--	---

Oyster Slider chili-lime aioli*, pickled onion	5
--	---

Roasted Beet Salad herb whipped goat cheese, arugula, spiced walnuts	16
--	----

New England Clam Chowder bacon, house saltine	14
---	----

Lobster Bisque rye croutons, chive crème fraîche	12
--	----

Spicy Tuna Tartare* sesame, lime, cucumber, housemade chips	21
---	----

Little Leaf Green Salad carrot, cucumber, radish, roasted shallot vinaigrette	16
---	----

Steamed Maine Mussels white wine, thyme, bay leaf, herb butter, grilled sourdough	21
---	----

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

Griddled Crab Cake grapefruit, watercress, red bell pepper aioli*	23
---	----

Baked Summerstone Oysters calabrian chili butter, crispy bacon, scallion	20
--	----

FRIED

Crispy Fish Tacos napa cabbage slaw, charred poblano salsa, queso fresco	18
---	----

Calamari jalapeño, togarashi aioli*	17
--	----

Blue Crab Rangoons ponzu, sriracha, scallion	19
---	----

Whitefish Croquettes curried yogurt	15
--	----

Beer Battered Fish & Chips fries, malt vinegar aioli*	28
--	----

Oysters fries, malt vinegar aioli*	19/36
---	-------

ROLLS

served with slaw & chips

Ethel's Creamy Lobster	56
-------------------------------	----

Warm Buttered Lobster	56
------------------------------	----

SEAFOOD

Blue Crab Risotto preserved lemon, melted leeks, crispy shallot, Parmesan, blood orange	34
---	----

Herb Crusted Haddock butternut squash, black lentil ragout, avocado salsa verde	34
---	----

Wild Caught Gulf Shrimp housemade linguine, cacio e pepe, herbed breadcrumbs, Parmesan	37
--	----

Grilled Swordfish cannelini beans, pancetta, napa cabbage, hazelnut romesco	38
---	----

Grilled Salmon* ginger rice, baby bok choy, miso broth, scallions	35
---	----

MEAT

Bacon Cheddar Burger* caramelized onion, shoestring fries [add fried oyster, togarashi aioli*, cole slaw +4]	19
---	----

Rosemary Roasted Half Chicken creamy mashed potato, braised kale, crispy onion rings	28
--	----

Grilled Steak* Sparrow Arc potato gratin, crimini mushrooms, wilted spinach choice of	
--	--

8oz Flat Iron*	39
-----------------------	----

12oz NY Strip*	49
-----------------------	----

SIDES

Shoestring Fries	8	Cornbread maple butter	9
-------------------------	---	----------------------------------	---

242 Fries	9	Crispy Brussels Sprouts honey sriracha	12
------------------	---	--	----

Waffle Fries	8	Delicata Squash maple cumin glaze, pepitas, sage	12
---------------------	---	--	----

Mac & Cheese	8	Spicy Broccoli pickled fresno peppers	12
-------------------------	---	---	----

Buttermilk Biscuit honey, rosemary butter	9		
---	---	--	--

* 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.