

DINNER

SMOKED & CURED

grilled bread, pickled onion, crème fraîche			
Classic Salmon*	14	Salmon Pâté	12
Scallop	16	Curried Whitefish Pâté	8
Maple Salmon Belly	14	Shrimp Pimento	14
BBQ Spanish Mackerel	16	The Board	39
Spicy Tuna Pâté	16		

Oyster Slider			5
chili-lime aioli*, pickled onion			

New England Clam Chowder			14
bacon, house saltine			

Housemade Rolls			8
honey-cayenne butter			

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

Steamed Maine Mussels			21
white wine, herb butter, grilled sourdough			

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

Griddled Crab Cake			23
apple & fennel salad, whole grain mustard aioli*			

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

Spicy Tuna Tartare*			22
sesame, lime, cucumber, housemade chips			

FRIED

Crispy Fish Tacos		napa cabbage slaw, charred poblano salsa, queso fresco	18
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Calamari		jalapeño, togarashi aioli*	17
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Blue Crab Rangoons		ponzu, sriracha, scallion	19
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Whitefish Croquettes		takoyaki sauce, pickled ginger	15
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Beer Battered Fish & Chips		fries, malt vinegar aioli*	28
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Oysters		fries, tartar sauce	19/36
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Crispy Fish Sandwich		bibb lettuce, tartar sauce, coleslaw, shoestring fries	19
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ROLLS

served with slaw & chips

Ethel's Creamy Lobster			52
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Warm Buttered Lobster			52
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SEAFOOD

Crispy Whole Black Bass			36
caramelized fennel & couscous salad, kalamata olives, tzatziki, pistachio			

Housemade Mafalde			34
wild caught gulf shrimp, andouille sausage, broccoli rabe, calabrian butter			

Roasted Fluke			31
butternut squash, black lentil ragout, avocado salsa verde			

Grilled Salmon*			31
ginger rice, baby bok choy, miso broth, scallions			

Pan Seared Striped Bass			38
cannelini beans, Spanish chorizo, napa cabbage, hazelnut romesco			

Maine Crab Bucatini			35
confit garlic, spinach, cacio e pepe butter, breadcrumb			

MEAT

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

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

Slow Braised Pork Shank			32
cheddar polenta, baby carrots, red wine jus, parsley			

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	9
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242 Fries	9	maple butter	
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Waffle Fries	8	Crispy Brussels Sprouts	12
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Mac & Cheese	8	honey sriracha	
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Buttermilk Biscuit	9	Delicata Squash	12
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honey, rosemary butter		maple cumin glaze, pepitas, sage	
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* 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.