

DINNER

SMOKED & CURED

grilled bread, pickled onion, crème fraîche

Classic Salmon*	12	Curried Whitefish Pâté	8
BBQ Spanish Mackerel	14	Salmon Pâté	12
Salted Cod Escabeche	12	Shrimp Pimento	14
Miso Salmon Belly	14	The Board	39
Bluefish Pâté	14		

Housemade Rolls	8
honey-cayenne butter	

Oyster Slider	5
chili-lime aioli*, pickled onion	

Grilled Asparagus	16
creamy goat cheese, orange, hazelnut gremolata	

New England Clam Chowder	14
bacon, house saltine	

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

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

Lager Steamed Maine Mussels	21
fennel, chorizo butter, grilled sourdough	

Griddled Crab Cake	23
meyer lemon & watercress salad, citrus aioli*, crispy garbanzo	

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

FRIED

Crispy Fish Tacos napa cabbage slaw, black bean pico de gallo, cumin crema	18
---	----

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

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

Whitefish Croquettes black pepper aioli*	15
---	----

Oysters fries, tartar sauce	19 / 36
------------------------------------	---------

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

Parties of 10 or more will be subject to an automatic 20% gratuity

SEAFOOD

Grilled Whole Fish	41
snap peas, peanut salsa macha, herb & citrus salad	

Blue Crab Risotto	32
melted leeks, blood orange, crispy shallot, Parmesan	

Gulf of Maine Roasted Halibut	41
ricotta gnocchi, Swiss chard, saffron lobster cream	

Wild Caught Gulf Shrimp	37
housemade mafalde, asparagus, aleppo pepper, Parmesan	

Herb Crusted Cod	32
rice & lentil pilaf, haricot verts, charred spring onion cream	

Grilled Salmon*	35
crispy potato cake, grilled asparagus, salsa verde	

ROLLS

served with slaw & chips

Crispy Shrimp	24
----------------------	----

Crispy Oyster	29
----------------------	----

Warm Buttered Lobster	MP
------------------------------	----

MEAT

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

Roasted Half Chicken	28
rosemary potatoes, braised kale, crispy onion rings	

Grilled Steak*	
cilantro chimichurri, smashed fingerling potatoes, broccoli rabe choice of	

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

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

SIDES

Shoestring Fries	8	Cornbread	9
		maple butter	

242 Fries	9	Roasted Snap Peas	9
------------------	---	--------------------------	---

Waffle Fries	8	Parmesan, black pepper	
---------------------	---	------------------------	--

Mac & Cheese	8	Spicy Broccoli	12
-------------------------	---	-----------------------	----

Buttermilk Biscuit	9	pickled fresno peppers	
honey, rosemary butter			

* 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.