

DINNER

SMOKED & CURED

grilled bread, pickled onion, crème fraîche

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|---------------------------|----|-----------------------|----|
| Beet Cured Salmon* | 14 | Salmon Pâté | 12 |
| Maple Salmon Belly | 14 | Shrimp Pimento | 14 |
| Maine Uni* | 16 | The Board | 39 |
| Whitefish Pâté | 8 | | |

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

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| Housemade Rolls | 8 | | |
| honey cayenne butter | | | |

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| New England Clam Chowder | 13 | | |
| bacon, house saltine | | | |

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| Lettuce Cups* | 14 | | |
| crispy oyster, pickled vegetable | | | |

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

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| Pan Fried Crab Cake | 23 | | |
| tarragon aioli*, shaved fennel, citrus | | | |

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| Lager Steamed Maine Mussels | 18 | | |
| parsley, garlic, grilled sourdough | | | |

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| Tuna Tartare* | 21 | | |
| sesame, lime, cucumber | | | |

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| Baked Oysters | 14 | | |
| red wine butter, rye crumb, bacon | | | |

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| Shrimp Rangoon | 17 | | |
| ponzu, scallion | | | |

FRIED

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| Calamari | 16 | Beer Battered Fish & Chips | 26 |
| jalapeño, togarashi aioli* | | | |
| malt vinegar aioli* | | | |

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| Fish Tacos | 18 | Oysters | 19/36 |
| radish slaw, mango, yuzu-chili aioli* | | | |
| fries, tartar | | | |

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| Smoked Whitefish Arancini | 13 | | |
| almond romesco | | | |

ROLLS

served with slaw & chips

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| Ethel's Creamy Lobster | 42 |
| Warm Buttered Lobster | 42 |

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| Grilled Whole Fish | 38 |
| creamy mushrooms, spinach, confit garlic | |

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| Maine Jonah Crab Casarecce | 34 |
| calabrian chili cream, melted leaks, breadcrumb, parmesan | |

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| Pan Seared Monkfish | 30 |
| tamarind, coconut curry broth, bok choy, beluga lentils | |

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| Housemade Spaghetti | 29 |
| littleneck clams, chorizo, broccoli rabe, lemon, brioche crumb | |

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| Grilled Salmon* | 33 |
| baba ghanoush, chickpeas, harissa, roasted cauliflower | |

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| Baked Local Haddock | 30 |
| saffron jasmine rice, grilled scallion, shellfish broth | |

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| Roasted Half Chicken | 26 |
| collard greens, bacon, stone ground white grits | |

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| Grilled Flat Iron Steak* | 32 |
| fingerling potatoes, sugar pumpkin purée, smoked poblano vinaigrette | |

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

SIDES

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| 242 Fries | 8 | Buttermilk Biscuit | 8 |
| | | honey, rosemary butter | |
| Mac & Cheese | 8 | Cornbread | 8 |
| | | maple butter | |
| Shoestring Fries | 8 | | |
| Stone Ground White Grits | 9 | | |
| cheddar, Parmesan | | | |

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.

