

DINNER

SMOKED & CURED

grilled bread, pickled onion, crème fraîche

Maine Uni*	16	Whitefish Pâté	8
Maple Salmon Belly	14	Salmon Pâté	12
Classic Salmon*	14	Spicy Tuna Pâté	14
BBQ Mackerel	12	The Board	39
Crab Dip	16		

White Sturgeon Caviar*

traditional garnish, brioche	54
tin & kettle chips	45

Oyster Slider

chili lime aioli*, pickled onion	5
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Housemade Rolls

honey cayenne butter	8
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New England Clam Chowder

bacon, house saltine	13
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Lettuce Cups*

crispy oyster, pickled vegetable	14
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Roasted Beet Salad

red grapefruit, horseradish, honey vinaigrette	14
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Green Salad

radish, cucumber, croutons, thyme & mustard vinaigrette	12
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Pan Fried Crab Cake

tarragon aioli*, shaved fennel, citrus	23
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Lager Steamed Maine Mussels

parsley, garlic, grilled sourdough	18
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Grilled Oysters

miso lime butter, furikake crumb	14
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Tuna Tartare*

sesame, lime, cucumber	21
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Shrimp Rangoons

ponzu, scallion	17
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FRIED

Calamari	16	Beer Battered Fish & Chips	26
jalapeño, togarashi aioli*		malt vinegar aioli*	
Fish Tacos	18	Oysters	19/36
radish slaw, mango, yuzu-chili aioli*		fries, tartar	

ROLLS

served with slaw & chips

Ethel's Creamy Lobster	52
Warm Buttered Lobster	52

Land & Sea for Two*

grilled strip steak, marinated shrimp, dauphinoise potatoes, uni butter	66
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Housemade Spaghetti Carbonara

littlenecks, pancetta, Parmesan	30
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Maine Day Boat Scallops

roasted cauliflower, fingerling potatoes, grenobloise	41
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Grilled Salmon*

soubise, roasted fennel, grilled Rosa del Veneto, aged balsamic	33
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Herb Crusted Local Cod

beluga lentils, bok choy, shellfish broth	34
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Lobster Thermidor

haricot vert, roasted garlic, grilled lemon	55
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Grilled Flat Iron Steak*

golden potato, celery root, roasted Brussels sprouts, red wine jus	38
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Roasted Half Chicken

mustard spaetzle, braised Savoy cabbage, dill	26
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Bacon Cheddar Burger*

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

SIDES

242 Fries	8	Buttermilk Biscuit	8
Mac & Cheese	8	honey, rosemary butter	
Shoestring Fries	8	Cornbread	8
Crispy Brussels Sprouts	10	maple butter	
miso vinaigrette, peanuts		Roasted Rainbow Carrots	10
		labneh, curry granola	

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.

