

DINNER

SMOKED & CURED

grilled bread, pickled onion, crème fraîche

Uni*	16	Whitefish Pâté	8
Salmon Gravlax*	14	Salmon Pâté	12
Maple Salmon Belly	14	Spicy Tuna Pâté	14
Crab Dip	14	Shrimp Pimento	14
Curry Swordfish Pâté	12	The Board	39

Oyster Slider 5
chili lime aioli*, pickled onion

Housemade Rolls 8
honey cayenne butter

Lobster Bisque 16
brown butter crouton, chive crème fraîche

New England Clam Chowder 13
bacon, house saltine

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

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

Lager Steamed Maine Mussels 18
Calabrian chili butter, herbs, grilled sourdough

Pan Fried Crab Cake 23
green goddess, snap peas, frisée

Tuna Tartare* 21
sesame, lime, cucumber

Grilled Asparagus 16
feta, cara cara orange, pistachio

Deviled Eggs 14
smoked trout roe*, dill

FRIED

Calamari 16 **Oysters** 19/36
jalapeño, togarashi aioli* fries, tartar

Beer Battered Fish & Chips 26 **Shrimp Rangoon** 17
malt vinegar aioli* ponzu, scallion

Smoked Whitefish Arancini 13 **Whole Belly Clams** 25/48
romesco fries, tartar

Fish Tacos 18
avocado crema, tomatillo, jalapeño

ROLLS

served with slaw & chips

Ethel's Creamy Lobster 46

Warm Buttered Lobster 46

Whole Belly Clam 31

Maine Crab Cassarecce 35
Maine Jonah crab, English peas, preserved Meyer lemon, black garlic

Pan Seared Halibut 39
beluga lentils, haricot verts, parsnip, chive beurre blanc

Grilled Salmon* 32
soubise, roasted fennel, grilled Castlefranco, white balsamic

Housemade Spaghetti 28
shrimp, garlic scapes, black pepper butter

Herb Crusted Local Hake 27
black eyed pea ragout, spring onion, shellfish broth

Rosemary Roasted Chicken 26
grilled asparagus, creamy potatoes, chicken jus

Grilled Flat Iron Steak 38
crispy potatoes, roasted mushrooms, salsa verde

Bacon Cheddar Burger* 18
caramelized onion
[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
maple butter

Roasted Rainbow Carrots 9
harissa, mint

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.

