

DINNER

SMOKED & CURED

grilled bread, pickled onion, crème fraîche

Maine Uni*	16	Whitefish Pâté	8
Curry Swordfish Pâte	12	Salmon Pâté	12
Maple Salmon Belly	14	Spicy Tuna Pâté	14
Salmon Pastrami*	14	The Board	39
Crab Dip	16		

Lobster Bisque	16		
brown butter crouton, chive crème fraîche			

Oyster Slider	5		
chili lime aioli*, pickled onion			

Housemade Rolls	8		
honey cayenne butter			

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			

FRIED

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

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

Fish Tacos	18	Whole Belly Clams	25/48
avocado crema, tomatillo, jalapeño			
		fries, tartar	

ROLLS

served with slaw & chips

Ethel's Creamy Lobster	46
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Warm Buttered Lobster	46
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Whole Belly Clam	31
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Grilled Whole Fish	41
crispy sunchoke, ramps, pistachio aillade	

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

Pan Seared Swordfish	38
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 Haddock	29
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
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Mac & Cheese	8	honey, rosemary butter	
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Shoestring Fries	8	Cornbread	8
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Roasted Rainbow Carrots	9	maple butter	
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.

