

# DINNER

## SMOKED & CURED

grilled bread, pickled onion, crème fraîche

Uni*	16	Whitefish Pâté	8
Steelhead Trout Lox*	14	Salmon Pâté	12
Chili & Citrus Salmon*	14	Steelhead Trout Pâté	14
BBQ Steelhead Trout	14	The Board	39

<b>Oyster Slider</b> chili lime aioli*, pickled onion	5
<b>Green Crab Slider</b> miso aioli*, pickled jalapeño	11
<b>Housemade Rolls</b> honey cayenne butter	8
<b>Lobster Bisque</b> brown butter crouton, chive crème fraîche	16
<b>New England Clam Chowder</b> bacon, house saltine	13
<b>Green Salad</b> radish, cucumber, croutons, thyme & mustard vinaigrette	12
<b>Lettuce Cups</b> crispy oyster, pickled vegetable, togarashi aioli*	14
<b>Pan Fried Crab Cake</b> green goddess, snap peas, frisée	23
<b>Grilled Asparagus</b> feta, grapefruit, pistachio	16
<b>Lager Steamed Maine Mussels</b> Calabrian chili butter, herbs, grilled sourdough	18
<b>Grilled Oysters</b> tomato-horseradish butter, crispy potato	17
<b>Tuna Tartare*</b> sesame, lime, cucumber	21

## FRIED

<b>Calamari</b> jalapeño, togarashi aioli*	16	<b>Oysters</b> fries, tartar	19/36
<b>Beer Battered Fish &amp; Chips</b> malt vinegar aioli*	26	<b>Shrimp Rangoon</b> ponzu, scallion	17
<b>Fish Tacos</b> avocado crema, tomatillo, jalapeño	18	<b>Whole Belly Clams</b> fries, tartar	25/48

## ROLLS

served with slaw & chips

<b>Ethel's Creamy Lobster</b>	42
<b>Warm Buttered Lobster</b>	42
<b>Whole Belly Clam</b>	29

<b>Housemade Lobster Roe Pasta</b> garlic scapes, basil, black pepper butter	42
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<b>Maine Crab Campanelle</b> asparagus, zucchini, coconut curry, lime leaf	35
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<b>Pan Seared Halibut</b> creamed corn, English peas, jalapeño	38
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<b>Grilled Salmon*</b> chickpea purée, sugar snap peas, tabbouleh	32
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<b>Herb Crusted Local Hake</b> black eyed pea ragout, spring onion, shellfish broth	29
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<b>Rosemary Roasted Chicken</b> grilled asparagus, creamy potatoes, chicken jus	26
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<b>Grilled Flat Iron Steak</b> crispy potatoes, roasted mushrooms, salsa verde	38
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<b>Bacon Cheddar Burger*</b> caramelized onion [add fried oyster, togarashi aioli*, coleslaw +4]	18
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## SIDES

<b>242 Fries</b>	8	<b>Buttermilk Biscuit</b> honey, rosemary butter	8
<b>Mac &amp; Cheese</b>	8	<b>Cornbread</b> maple butter	8
<b>Shoestring Fries</b>	8	<b>Sautéed Snap Peas</b> peanut, chili crisp	8
<b>Roasted Corn</b> chipotle crema, cilantro, Parmesan	10		

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.



PORTSMOUTH