

# DINNER

## SMOKED & CURED

grilled bread, pickled onion, crème fraîche

<b>Maine Uni*</b>	16	<b>Whitefish Pâté</b>	8
<b>Maple Salmon Belly</b>	14	<b>Salmon Pâté</b>	12
<b>Salmon Pastrami*</b>	14	<b>Spicy Tuna Pâté</b>	14
<b>Crab Dip</b>	16	<b>The Board</b>	39

**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

**Warm Buttered Lobster** 46

**Whole Belly Clam** 31

**Housemade Spaghetti** 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

**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

**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.

