

# DINNER

## SMOKED & CURED

grilled bread, pickled onion, crème fraîche

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

**Oyster Slider** 5  
chili lime aioli\*, pickled onion

**Housemade Rolls** 8  
honey cayenne butter

**New England Clam Chowder** 13  
bacon, house saltine

**Lettuce Cups\*** 14  
crispy oyster, pickled vegetable

**Delicata Squash Salad** 14  
whipped goat cheese, arugula, toasted almonds

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

**Pan Fried Crab Cake** 23  
tarragon aioli\*, shaved fennel, citrus

**Lager Steamed Maine Mussels** 18  
parsley, garlic, grilled sourdough

**Tuna Tartare\*** 21  
sesame, lime, cucumber

**Baked Oysters** 14  
red wine butter, rye crumb, bacon

## 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** 42

**Warm Buttered Lobster** 42

**Maine Crab Cassarecce** 34

Calabrian chili cream, melted leeks, breadrumb, Parmesan

**Pan Seared Monkfish** 30

tamarind, coconut curry broth, bok choy, beluga lentils

**Housemade Spaghetti** 29

littleneck clams, chorizo, broccoli rabe, lemon, brioche crumb

**Grilled Salmon\*** 33

baba ghanoush, chickpeas, harissa, roasted cauliflower

**Baked Local Cod** 30

saffron jasmine rice, grilled scallion, shellfish broth

**Roasted Half Chicken** 26

collard greens, bacon, stone ground white grits

**Grilled Flat Iron Steak\*** 32

fingerling potatoes, sugar pumpkin purée, smoked poblano vinaigrette

**Bacon Cheddar Burger\*** 18

caramelized onion

[add fried oyster, togarashi aioli\*, coleslaw +4]

## SIDES

**242 Fries** 8 **Buttermilk Biscuit** 8

honey, rosemary butter

**Mac & Cheese** 8

**Cornbread** 8

maple butter

**Shoestring Fries** 8

**Stone Ground White Grits** 9 **Sauteed Broccoli Rabe** 9

cheddar, Parmesan chili, garlic

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.

