

DINNER

SMOKED & CURED

grilled bread, pickled onion, crème fraîche

Lomi Salmon*	14	Curried Whitefish Pâté	8
Classic Salmon*	14	Salmon Pâté	12
Maple Salmon Belly	14	Crab Dip	16
Whitefish Pâté	8	The Board	39
Steelhead Trout Pâté	14		

Oyster Slider	5		
chili lime aioli*, pickled onion			
Housemade Rolls	8		
honey cayenne butter			
New England Clam Chowder	13		
bacon, house saltine			
Lobster Bisque	13		
brioche croutons, crème fraîche, brown butter knuckles			
Green Salad	12		
radish, cucumber, croutons, thyme & Dijon vinaigrette			
Lettuce Cups	14		
crispy oyster, pickled vegetable, togarashi aioli*			
Asparagus Salad	17		
whipped goat cheese, cara cara orange, toasted pinenuts, pickled shallot			
Pan Fried Crab Cake	23		
tarragon aioli*, pea shoots, citrus			
Grilled Oysters	23		
cornbread, bacon, scallion			
Tuna Tartare*	21		
sesame, lime, cucumber			
Lager Steamed Maine Mussels	18		
charred spring onion, lemon thyme butter, grilled sourdough			

FRIED

Calamari	16	Whole Belly Clams	28/54
jalapeño, togarashi aioli*		fries, tartar	
Fish Tacos	18	Crispy Fish Sandwich	21
lime crema, cabbage slaw, mojo rojo		bibb lettuce, coleslaw, tartar	
Oysters	19/36	Beer Battered Fish & Chips	27
fries, tartar		malt vinegar aioli*	

* 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.

Wild Gulf Shrimp Casarecce	34
cacio e pepe butter, asparagus, preserved meyer lemon, Parmesan	

Grilled Salmon*	29
parsnip purée, cauliflower, fennel, olive tapenade	

Baked Local Cod	32
black lentils, saffron, melted leeks, toasted pistachios	

Housemade Rigatoni	28
tomato sauce, braised pork, English peas, mint gremolata	

Rosemary Roasted Chicken	26
smashed fingerling potatoes, grilled asparagus, rosemary jus	

Grilled Flat Iron Steak*	38
242 fries, haricot verts, chimichurri	

Bacon Cheddar Burger*	19
caramelized onion	
[add fried oyster, togarashi aioli*, coleslaw +4]	

ROLLS

served with slaw & chips

Ethel's Creamy Lobster	MP
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Warm Buttered Lobster	MP
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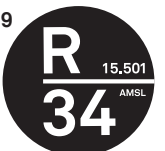
Crispy Shrimp	26
avocado, citrus aioli*	

Whole Belly Clam	29
tartar sauce	

SIDES

242 Fries	9	Cornbread	8
Shoestring Fries	8	maple butter	
Mac & Cheese	8	Sautéed Swiss Chard	9
Buttermilk Biscuit	8	red chili flake	
honey, rosemary butter		Smashed Fingerling Potatoes	9
		calabrian chili aioli*, garlic, herbs	

Parties of 10 or more will be subject to an automatic 20% gratuity



PORTSMOUTH