

DINNER

SMOKED & CURED

grilled bread, pickled onion, crème fraîche

Salmon Gravlax*	14	Curried Swordfish Pâté	12
Maple Salmon Belly	14	Salmon Pâté	12
Crab Dip	16	The Board	39
Whitefish Pâté	8		

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

Smashed Cucumber & Snap Pea Salad 16

tamari vinaigrette, peanut chili crisp, cilantro

Green Salad 12

radish, cucumber, croutons, thyme & Dijon vinaigrette

Lettuce Cups 14

crispy oyster, pickled vegetable, togarashi aioli*

Pan Fried Crab Cake 23

green goddess, pea shoots, grapefruit, toasted pistachio

Grilled Oysters 23

n'duja butter, herb bread crumb

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 **Beer Battered Fish & Chips** 27
lime crema, cabbage slaw, mojo rojo malt vinegar aioli*

Oysters 19/36 **Crispy Fish Sandwich** 21
fries, tartar tartar sauce, bibb lettuce

* 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

farro, snap pea, lemon-oregano vinaigrette, almond dukkah

Pan Seared Monkfish 34

brown butter potatoes, oyster mushrooms, cipollini onions, tarragon buerre blanc

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

Warm Buttered Lobster MP

Whole Belly Clam 29

tartar sauce

Crispy Shrimp Roll 26

smashed avocado, citrus aioli*

SIDES

242 Fries 9 **Cornbread** 8

Shoestring Fries 8 maple butter

Mac & Cheese 8 **Roasted Cauliflower** 8

rosemary butter

Buttermilk Biscuit 8

honey, rosemary butter

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



PORTSMOUTH