

DINNER

SMOKED & CURED

grilled bread, pickled onion, crème fraîche

Salmon Gravlax*	14	Salmon Pâté	12
Maple Salmon Belly	14	Crab Dip	16
Tuna Pastrami	12	Shrimp Pimento	16
Hot Honey Salmon Belly	14	The Board	39
Curried Whitefish Pâté	8		

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

FRIED

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

* 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 cacio e pepe butter, asparagus, preserved meyer lemon, Parmesan	34
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Grilled Salmon* parsnip purée, cauliflower, fennel, olive tapenade	29
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Baked Local Cod black lentils, saffron, melted leeks, toasted pistachios	32
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Housemade Rigatoni tomato sauce, braised pork, English peas, mint gremolata	28
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Red Wine Braised Lamb whipped potatoes, roasted turnip, English peas, jus	26
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Rosemary Roasted Chicken smashed fingerling potatoes, grilled asparagus, rosemary jus	26
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Grilled Flat Iron Steak* 242 fries, haricot verts, chimichurri	38
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Bacon Cheddar Burger* caramelized onion [add fried oyster, togarashi aioli*, coleslaw +4]	19
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ROLLS

served with slaw & chips

Ethel's Creamy Lobster	MP
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Warm Buttered Lobster	MP
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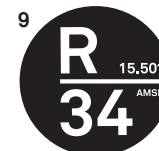
Crispy Shrimp avocado, citrus aioli*	26
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Whole Belly Clam tartar sauce	29
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SIDES

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

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



PORTSMOUTH