

DINNER

SMOKED & CURED

grilled bread, pickled onion, crème fraîche

Uni*	16	Salmon Pâté	12
Salmon Gravlax*	14	Steelhead Trout Pâté	12
Maple Salmon Belly	14	Curry Swordfish Pâté	12
Shrimp Pimento	14	Spicy Tuna Pâté	14
Maine Crab Dip	16	Swordfish Pastrami	16
Whitefish Pâté	8	The Board	39

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*	

Crispy Steelhead Trout Collars	12
togarashi, lime	

Pan Fried Crab Cake	23
green goddess, grilled corn salad	

Heirloom Melon Salad	16
feta, toasted pistachio, ginger-mint vinaigrette	

Lager Steamed Maine Mussels	18
Calabrian chili butter, herbs, grilled sourdough	

Grilled Oysters	17
black garlic butter, horseradish breadrumb	

Tuna Tartare*	21
sesame, lime, cucumber	

FRIED

Calamari	16	Shrimp Rangoon	17
jalapeño, togarashi aioli*		ponzu, scallion	

Fish Tacos	18	Beer Battered Fish & Chips	26
avocado crema, tomatillo, jalapeño		malt vinegar aioli*	

Oysters	19/36	Whole Belly Clams	27/52
fries, tartar		fries, tartar	

ROLLS

served with slaw & chips

Ethel's Creamy Lobster	42
Warm Buttered Lobster	42
Whole Belly Clam	29

Crispy Whole Fish	38
smashed cucumber, nuoc cham, spicy peanuts	

New England Seafood Boil	39
Maine lobster, mussels, shrimp, andouille sausage	

Steelhead Trout Meunière	33
parsnip purée, sautéed snap peas, capers	

Housemade Lobster Roe Pasta	42
garlic scapes, basil, black pepper butter	

Line Caught Bluefin Tuna	44
sweet corn, cherry tomato, roasted zucchini, pesto	

Grilled Salmon*	32
chickpea purée, sugar snap peas, tabbouleh	

Herb Crusted Local Hake	29
black eyed pea ragout, spring onion, shellfish broth	

Rosemary Roasted Chicken	26
grilled asparagus, creamy potatoes, chicken jus	

Grilled Flat Iron Steak	38
panzanella, cherry tomato, balsamic butter	

Bacon Cheddar Burger*	18
caramelized onion	
[add fried oyster, togarashi aioli*, coleslaw +4]	

SIDES

242 Fries	8	Cornbread	8
maple butter		maple butter	
Mac & Cheese	8	Sautéed Snap Peas	8
		peanuts, chili crisp	
Shoestring Fries	8	Roasted Corn	10
		chipotle crema, cilantro, Parmesan	
Buttermilk Biscuit	8		
honey, rosemary butter			

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.

