

# DINNER

## SMOKED & CURED

grilled bread, pickled onion, crème fraîche			
Uni*	16	Whitefish Pâté	8
Classic Steelhead Trout*	14	Spicy Tuna Pâté	14
Salmon Gravlax*	14	Steelhead Trout Pâté	12
Crab Dip	16	The Board	39
Shrimp Pimento	14		

<b>Oyster Slider</b>	5		
chili lime aioli*, pickled onion			
<b>Housemade Rolls</b>	8		
honey cayenne butter			
<b>New England Clam Chowder</b>	13		
bacon, house saltine			
<b>Green Salad</b>	12		
radish, cucumber, croutons, thyme & Dijon vinaigrette			
<b>Lettuce Cups</b>	14		
crispy oyster, pickled vegetable, togarashi aioli*			
<b>Heirloom Tomato Salad</b>	19		
burrata, aged balsamic, basil			
<b>Pan Fried Crab Cake</b>	23		
green goddess, grilled corn salad			
<b>Lager Steamed Maine Mussels</b>	18		
herb butter, grilled sourdough			
<b>Grilled Oysters</b>	16		
black garlic butter, horseradish breadrumb			
<b>Bluefin Tuna Tartare*</b>	21		
sesame, lime, cucumber			

## FRIED

<b>Calamari</b>	16	<b>Oysters</b>	19/36
jalapeño, togarashi aioli*			
<b>Fish Tacos</b>	18	<b>Beer Battered Fish &amp; Chips</b>	26
avocado crema, tomatillo, jalapeño malt vinegar aioli*			

## ROLLS

served with slaw & chips	
<b>Ethel's Creamy Lobster</b>	48
<b>Warm Buttered Lobster</b>	48
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<b>Pan Seared Local Bluefin Tuna*</b>	38
sweet corn, cherry tomato, roasted zucchini, pesto	
<b>Housemade Spaghetti</b>	48
Maine lobster, grilled corn, Jimmy Nardello peppers, black pepper butter	
<b>Wild Gulf Shrimp Rigatoni</b>	30
sungold tomato, Swiss chard, Calabrian chili butter, almond gremolata	
<b>Grilled Salmon*</b>	33
chickpea purée, sugar snap peas, tabbouleh	
<b>Herb Crusted Local Hake</b>	29
roasted summer squash, eggplant, confit tomato, basil	
<b>Rosemary Roasted Chicken</b>	26
sautéed green beans, creamy potatoes, chicken jus	
<b>Grilled Flat Iron Steak*</b>	38
panzanella, tomato, balsamic butter	
<b>Bacon Cheddar Burger*</b>	18
caramelized onion	
[add fried oyster, togarashi aioli*, coleslaw +4]	

## SIDES

<b>242 Fries</b>	8	<b>Cornbread</b>	8
<b>Mac &amp; Cheese</b>	8	maple butter	
<b>Shoestring Fries</b>	8	<b>Sautéed Swiss Chard</b>	8
<b>Buttermilk Biscuit</b>	8	garlic, chili flake	
<b>Blistered Shishito Peppers</b>	8	<b>Roasted Corn</b>	10
hot honey		chipotle crema, cilantro, Parmesan	

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.

