

DINNER

SMOKED & CURED

grilled bread, pickled onion, crème fraîche

Maine Uni*	16	Whitefish Pâté	8
Salmon Gravlax*	14	Salmon Pâté	12
Maple Salmon Belly	14	Curry Swordfish Pâté	8
Bluefin Tuna Pastrami	16	The Board	39
Crab Dip	16		

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
sourdough croutons, chive crème fraîche	

Green Salad	12
radish, cucumber, croutons, thyme & Dijon vinaigrette	

Lettuce Cups	14
crispy oyster, pickled vegetable, togarashi aioli*	

Ward's Berry Farm Delicata Salad	14
radicchio, herbed goat cheese, spiced almonds, pomegranate vinaigrette	

Pan Fried Crab Cake	23
red kuri squash puree, celery root & apple remoulade	

Baked Oysters	16
saffron cream, melted leeks, bacon breadcrumb	

Lager Steamed Maine Mussels	18
herb butter, grilled sourdough	

Bluefin Tuna Tartare*	21
sesame, lime, cucumber	

FRIED

Calamari	16	Oysters	19/36
jalapeño, togarashi aioli*		fries, tartar	

Smoked Whitefish Arancini	11	Whole Belly Clams	25/48
almond romesco		fries, tartar	

Fish Tacos	18	Beer Battered Fish & Chips	26
chipotle crema, pineapple salsa		malt vinegar aioli*	

ROLLS

served with slaw & chips

Ethel's Creamy Lobster	52
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Warm Buttered Lobster	52
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Whole Belly Clam Roll	27
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Maine Crab Mafaldine	38
cacio é pepe butter, Brussels sprouts, roasted squash, almond gremolata	

Seafood Stew	34
mussels, shrimp, pollock, calamari, baguette, rouille	

Grilled Salmon*	33
sweet potato puree, cauliflower, fennel, pecan aillade	

Pan Seared Gulf of Maine Swordfish	35
mustard spaetzle, braised savoy cabbage, lemon butter	

Red Wine Braised Pork Shank	32
heirloom white grits, horseradish glazed carrots	

Rosemary Roasted Chicken	26
roasted broccoli, creamy potatoes, thyme jus	

Grilled Flat Iron Steak*	38
Sparrow Arc Farm potatoes, roasted oyster mushrooms, chimichurri	

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

SIDES

242 Fries	8	Cornbread	8
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Shoestring Fries	8	maple butter	
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Mac & Cheese	8	Roasted Sparrow Arc Potatoes	8
		Old Bay aioli*	

Buttermilk Biscuit	8	Crispy Brussels Sprouts	8
honey, rosemary butter		sweet chili sauce, peanuts	

Heirloom White Grits	8		
Parmesean, cheddar, chive			

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.

