

# DINNER

## SMOKED & CURED

grilled bread, pickled onion, crème fraîche			
<b>Maine Uni*</b>	16	<b>Spicy Tuna Pâté</b>	14
<b>Bluefin Tuna Pastrami</b>	16	<b>Steelhead Trout Pâté</b>	12
<b>Maple Steelhead Trout</b>	14	<b>Bluefish Pâté</b>	8
<b>Steelhead Trout Lox</b>	14	<b>The Board</b>	39
<b>Whitefish Pâté</b>	8		

<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
red kuri squash puree, celery root & apple remoulade			
<b>Baked Oysters</b>			16
saffron cream, melted leeks, bacon breadcrumb			
<b>Lager Steamed Maine Mussels</b>			18
herb butter, grilled sourdough			
<b>Lobster Rangoon</b>			19
ponzu, scallion			

## 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
chipotle crema, pineapple salsa malt vinegar aioli*			

## ROLLS

served with slaw & chips	
<b>Ethel's Creamy Lobster</b>	48
<b>Warm Buttered Lobster</b>	48
<b>Whole Belly Clam Roll</b>	27

<b>Pan Seared Bluefish</b>	29
sweet corn, cherry tomato, roasted zucchini, pesto	
<b>Grilled Steelhead Trout</b>	33
chickpea purée, sugar snap peas, tabbouleh	
<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>Herb Crusted Local Hake</b>	29
roasted summer squash, eggplant, confit tomato, basil	
<b>Red Wine Braised Pork Shank</b>	32
heirloom white grits, horseradish glazed carrots	
<b>Rosemary Roasted Chicken</b>	26
sautéed green beans, creamy potatoes, chicken jus	
<b>Grilled Flat Iron Steak*</b>	38
Sparrow Arc farm potatoes, roasted oyster mushrooms, chimichurri	
<b>Bacon Cheddar Burger*</b>	18
caramelized onion [add fried oyster, togarashi aioli*, coleslaw +4]	

## SIDES

<b>242 Fries</b>	8	<b>Blistered Shishito Peppers</b>	8
		hot honey	
<b>Mac &amp; Cheese</b>	8	<b>Cornbread</b>	8
		maple butter	
<b>Shoestring Fries</b>	8	<b>Green Beans</b>	8
		tonnato, pine nuts	
<b>Buttermilk Biscuit</b>	8		
honey, rosemary butter			
<b>Heirloom White Grits</b>	8		
parmesan, 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.

