

# DINNER

## SMOKED & CURED

grilled bread, pickled onion, crème fraîche

|                       |    |                             |    |
|-----------------------|----|-----------------------------|----|
| <b>Classic Salmon</b> | 14 | <b>Salmon Pâté</b>          | 12 |
| <b>Crab Dip</b>       | 16 | <b>Curry Swordfish Pâté</b> | 12 |
| <b>Uni</b>            | 16 | <b>Spicy Tuna Pâté</b>      | 14 |
| <b>Shrimp Pimento</b> | 14 | <b>The Board</b>            | 39 |
| <b>Whitefish Pâté</b> | 8  |                             |    |

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| <b>Oyster Slider</b><br>chili lime aioli*, pickled onion                               | 5  |
| <b>Housemade Rolls</b><br>honey cayenne butter   | 8  |
| <b>New England Clam Chowder</b><br>bacon, house saltine                                | 13 |
| <b>Green Salad</b><br>radish, cucumber, croutons, thyme & mustard vinaigrette          | 12 |
| <b>Lettuce Cups</b><br>crispy oyster, pickled vegetable, togarashi aioli*              | 14 |
| <b>Pan Fried Crab Cake</b><br>green goddess, grilled corn salad                        | 23 |
| <b>Heirloom Melon Salad</b><br>feta, toasted pistachio, ginger-mint vinaigrette        | 16 |
| <b>Lager Steamed Maine Mussels</b><br>Calabrian chili butter, herbs, grilled sourdough | 18 |
| <b>Grilled Oysters</b><br>black garlic butter, horseradish breadrumb                   | 17 |
| <b>Tuna Tartare*</b><br>sesame, lime, cucumber   | 21 |

## FRIED

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| <b>Calamari</b><br>jalapeño, togarashi aioli*           | 16    | <b>Shrimp Rangoon</b><br>ponzu, scallion                     | 17    |
| <b>Fish Tacos</b><br>avocado crema, tomatillo, jalapeño | 18    | <b>Beer Battered Fish &amp; Chips</b><br>malt vinegar aioli* | 26    |
| <b>Oysters</b><br>fries, tartar                         | 19/36 | <b>Whole Belly Clams</b><br>fries, tartar                    | 27/52 |

## ROLLS

served with slaw & chips

|                               |    |
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| <b>Ethel's Creamy Lobster</b> | 42 |
| <b>Warm Buttered Lobster</b>  | 42 |
| <b>Whole Belly Clam</b>       | 29 |

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| <b>Housemade Spaghetti</b><br>Maine lobster, garlic scapes, basil, black pepper butter | 42 |
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| <b>Maine Crab Campanelle</b><br>asparagus, zucchini, coconut curry, lime leaf | 35 |
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| <b>Pan Seared Swordfish</b><br>sweet corn, Swiss chard, bacon, pesto | 39 |
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| <b>Grilled Salmon*</b><br>chickpea purée, sugar snap peas, tabbouleh | 32 |
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| <b>Herb Crusted Local Hake</b><br>black eyed pea ragout, spring onion, shellfish broth | 29 |
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| <b>Rosemary Roasted Chicken</b><br>grilled asparagus, creamy potatoes, chicken jus | 26 |
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| <b>Grilled Flat Iron Steak</b><br>panzanella, cherry tomato, balsamic butter | 38 |
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| <b>Bacon Cheddar Burger*</b><br>caramelized onion<br>[add fried oyster, togarashi aioli*, coleslaw +4] | 18 |
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## SIDES

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| <b>242 Fries</b>                                    | 8 | <b>Cornbread</b><br>maple butter                          | 8 |
| <b>Mac &amp; Cheese</b>                             | 8 | <b>Sautéed Snap Peas</b><br>peanuts, chili crisp          | 8 |
| <b>Shoestring Fries</b>                             | 8 | <b>Roasted Corn</b><br>chipotle crema, cilantro, Parmesan | 8 |
| <b>Buttermilk Biscuit</b><br>honey, rosemary butter | 8 |   |   |

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.

