

# DINNER

## SMOKED & CURED

grilled bread, pickled onion, crème fraîche			
Uni*	16	Whitefish Pâté	8
Salmon Gravlax*	14	Salmon Pâté	12
Classic Salmon*	14	Steelhead Trout Pâté	12
Maple Salmon Belly	14	Curry Swordfish Pâté	12
Swordfish Pastrami	16	Shrimp Pimento	14
Maple Steelhead Trout Belly	14	The Board	39
Crab Dip	16		

<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 & mustard vinaigrette			
<b>Lettuce Cups</b>	14		
crispy oyster, pickled vegetable, togarashi aioli*			
<b>Pan Fried Crab Cake</b>	23		
green goddess, grilled corn salad			
<b>Heirloom Melon Salad</b>	16		
feta, toasted pistachio, ginger-mint vinaigrette			
<b>Lager Steamed Maine Mussels</b>	18		
Calabrian chili butter, herbs, grilled sourdough			
<b>Grilled Oysters</b>	17		
black garlic butter, horseradish breadrumb			
<b>Tuna Tartare*</b>	21		
sesame, lime, cucumber			

## FRIED

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

## ROLLS

served with slaw & chips

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

<b>Crispy Whole Fish</b>	38
smashed cucumber, nuoc cham, spicy peanuts	

<b>Steelhead Trout Meunière</b>	33
parsnip purée, sautéed snap peas, capers	

<b>Housemade Lobster Roe Pasta</b>	42
garlic scapes, basil, black pepper butter	

<b>Pan Seared Swordfish</b>	39
sweet corn, cherry tomato, roasted zucchini, pesto	

<b>Grilled Salmon*</b>	32
chickpea purée, sugar snap peas, tabbouleh	

<b>Herb Crusted Local Hake</b>	29
black eyed pea ragout, spring onion, shellfish broth	

<b>Rosemary Roasted Chicken</b>	26
grilled asparagus, creamy potatoes, chicken jus	

<b>Grilled Flat Iron Steak</b>	38
panzanella, cherry 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
maple butter			
<b>Mac &amp; Cheese</b>	8	<b>Sautéed Swiss Chard</b>	8
		garlic, chili flake	
<b>Shoestring Fries</b>	8	<b>Roasted Corn</b>	10
		chipotle crema, cilantro, Parmesan	
<b>Buttermilk Biscuit</b>	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.

