

DINNER

SMOKED & CURED

grilled bread, pickled onion, crème fraîche

Maine Uni*	16	Whitefish Pâté	8
Mussel Salad	12	Salmon Pâté	12
Salmon Gravlax*	14	Shrimp Pimento	14
Maple Salmon Belly	14	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	

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

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

Roasted Delicata Squash Salad	14
radicchio, herbed goat cheese, spiced pine nuts, pomegranate vinaigrette	

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

Baked Oysters	16
uni butter, sesame ginger breadcrumb	

Lager Steamed Maine Mussels	18
herb butter, grilled sourdough	

Tuna Tartare*	21
sesame, lime, cucumber	

FRIED

Calamari	16	Oysters	19/36
jalapeño, togarashi aioli*		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	54
Warm Buttered Lobster	54

Grilled Whole Fish	36
roasted turnips, apple slaw, ponzu	

Wild Gulf Shrimp Rigatoni	32
'nduja, spinach, Parmesan breadcrumb	

Maine Crab Mafaldine	36
cacio é pepe butter, Brussels sprouts, roasted squash, almond gremolata	

Seafood Stew	34
mussels, shrimp, Jonah crab claw, monkfish, calamari, baguette, rouille	

Grilled Salmon*	32
sweet potato puree, cauliflower, fennel, pecan aiillade	

Baked Cod	37
mustard spaetzle, braised savoy cabbage, lemon butter	

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

Rosemary Roasted Chicken	26
broccoli, creamy potatoes, thyme jus	

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

Bacon Cheddar Burger*	18
caramelized onion	

SIDES

242 Fries	8	Cornbread	8
		maple butter	
Shoestring Fries	8	Roasted Sparrow Arc Potatoes	8
		Old Bay aioli*	
Mac & Cheese	8	Crispy Brussels Sprouts	8
		sweet chili sauce, peanuts	
Buttermilk Biscuit	8		
honey, rosemary butter			
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.

