

DINNER

SMOKED & CURED

grilled bread, pickled onion, crème fraîche			
Maine Uni*	16	Crab Dip	16
Citrus Salmon*	14	Whitefish Pâté	8
Maple Salmon Belly	14	Salmon Pâté	12
Lomi Salmon*	14	Shrimp Pimento	14
Tuna Pastrami	16	The Board	39

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		
tarragon aioli*, citrus salad			
Baked Oysters	16		
uni butter, sesame ginger breadcrumb			
Lager Steamed Maine Mussels	18		
herb butter, grilled sourdough			

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
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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 aiolade	
Pan Seared Monkfish	29
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	
[add fried oyster, togarashi aioli*, coleslaw +4]	

SIDES

242 Fries	8	Heirloom White Grits	8
		Parmesean, cheddar, chive	
Shoestring Fries	8	Cornbread	8
		maple butter	
Mac & Cheese	8	Crispy Brussels Sprouts	8
		sweet chili sauce, peanuts	
Buttermilk Biscuit	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.

