LUNCH

SMOKED & CURED

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grilled bread, pickled onion, crème	fraîc	he		
Maine Uni*	16	Whitefish Pâté	8	
Maple Salmon Belly	14	Salmon Pâté	12	
Salmon Pastrami*	14	Spicy Tuna Pâté	14	
Crab Dip	16	The Board	39	
Oyster Slider chili-lime aïoli*, pickled onion			5	
New England Clam Chowder bacon, house saltine			13	
Lobster Bisque brown butter croutons, chive crème	16			
Green Salad radish, cucumber, croutons, thyme	12			
Lettuce Cups crispy oyster, pickled vegetable, to	14			
Lager Steamed Maine Mussels Calabrian chili butter, herbs, grilled s	18			
Tuna Tartare* sesame, lime, cucumber	21			
Grilled Asparagus feta, cara cara orange, pistachio				
FRIED				
Calamari jalapeño, togarashi aïoli*	16	Shrimp Rangoon ponzu, scallion	17	
Beer Battered Fish & Chips malt vinegar aïoli*	26	Oysters fries, tartar	19/36	
Fish Tacos avocado crema, tomatillo, jalapeño	18	Whole Belly Clams fries, tartar	25/48	

ROLLS

served with slaw & chips	
Ethel's Creamy Lobster Warm Buttered Lobster Whole Belly Clams	46 46 31
Housemade Rigatoni spring vegetables, black garlic butter, preserved lemon, mint	22
Grilled Salmon* soubise, roasted fennel, grilled radicchio, white balsamic	27
Pan Fried Crab Cake green goddess, snap peas, frisée	23
Housemade Spaghetti Carbonara littlenecks, bacon, Parmesan	25
Buttermilk Fried Chicken Sandwich butter lettuce, avocado, chili-lime aïoli*	18
Fried Fish Sandwich butter lettuce, coleslaw, tartar sauce*	21
Bacon Cheddar Burger* caramelized onion [add fried oyster, togarashi aïoli*, coleslaw +4]	18
SIDES	

SIDES

Shoestring Fries	8	Cornbread maple butter	8
Mac & Cheese	8	Buttermilk Biscuit	8

honey, rosemary butter



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^{*} 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.