

LUNCH

SMOKED & CURED

grilled bread, pickled onion, crème fraîche

Maine Uni*	16	Whitefish Pâté	8
Maple Salmon Belly	14	Salmon Pâté	12
Tuna Pastrami	14	Spicy Tuna Pâté	12
Crab Dip	16	The Board	39

Oyster Slider **5**

chili-lime aioli*, pickled onion

New England Clam Chowder **13**

bacon, house saltine

Green Salad **12**

radish, cucumber, croutons, thyme & mustard vinaigrette

Beet Salad **16**

frisee, goat cheese, spiced almonds, aged balsamic

Lettuce Cups **14**

crispy oyster, pickled vegetable, togarashi aioli*

Lager Steamed Maine Mussels **18**

herb butter, grilled sourdough

Tuna Tartare* **21**

sesame, lime, cucumber

Deviled Eggs* **14**

salmon gravlax, dill

FRIED

Calamari	16	Oysters	19/36
jalapeño, togarashi aioli*		fries, tartar	
Fish Tacos	18	Beer Battered Fish & Chips	27
chipotle crema, pineapple salsa		malt vinegar aioli*	

ROLLS

served with slaw & chips

Ethel's Creamy Lobster **56**

Warm Buttered Lobster **56**

Crispy Shrimp **29**

Wild Gulf Shrimp Rigatoni **26**

spinach, cacio é pepe butter, Parmesan breadcrumb

Pan Fried Crab Cake **23**

tarragon aioli*, citrus salad

Grilled Salmon* **27**

sweet potato puree, cauliflower, fennel, pecan aillade

Shrimp & Grits **23**

heirloom white grits, red pepper, scallion, bacon

Tuna Melt **19**

cheddar, caramelized onion, pickles

Crispy Chicken Sandwich **18**

apple slaw, pickled jalapeño, kimchi aioli*

Bacon Cheddar Burger* **19**

caramelized onion

[add fried oyster, togarashi aioli*, coleslaw +4]

SIDES

242 Fries **9** Buttermilk Biscuit **8**

honey, rosemary butter

Shoestring Fries **8** Heirloom White Grits **8**

Mac & Cheese **8** Parmesan, cheddar, chives

Cornbread **8**

maple butter

* 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.

