

LUNCH

SMOKED & CURED

grilled bread, pickled onion, crème fraîche

Maine Uni*	16	Whitefish Pâté	8
Classic Trout*	14	Spicy Tuna Pâté	14
Bluefin Tuna Pastrami	16	Steelhead Trout Pâté	12
Maple Steelhead Trout	14	Bluefish Pâté	8
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

Lettuce Cups 14

crispy oyster, pickled vegetable, togarashi aioli*

Heirloom Tomato Salad 19

burrata, aged balsamic, basil

Lager Steamed Maine Mussels 18

herb butter, grilled sourdough

Bluefin Tuna Tartare* 21

sesame, lime, cucumber

Deviled Eggs 14

trout roe, dill

FRIED

Calamari 16 **Oysters** 19/36

jalapeño, togarashi aioli*

fries, tartar

Smoked Whitefish Arancini 11 **Beer Battered Fish & Chips** 26

romesco

malt vinegar aioli*

Fish Tacos 18 **Whole Belly Clams** 25/48

chipotle crema, pineapple salsa

fries, tartar

ROLLS

served with slaw & chips

Ethel's Creamy Lobster 48

Warm Buttered Lobster 48

Whole Belly Clam Roll 27

Oyster Stew 21

fennel, grilled sourdough

Housemade Spaghetti Carbonara 25

littlenecks, bacon, Parmesan

Pan Fried Crab Cake 23

red kuri squash puree, celery root & apple remoulade

Grilled Steelhead Trout* 27

chickpea purée, sugar snap peas, tabbouleh

Shrimp & Grits 23

heirloom white grits, red pepper, scallion, bacon

Bluefin Tuna Melt 19

cheddar, caramelized onion, pickles

Fried Fish Sandwich 21

bibb lettuce, coleslaw, chili-lime aioli*

Crispy Chicken Sandwich 18

arugula, pickled red onion, horseradish aioli*

Wild Gulf Shrimp Rigatoni 26

sungold tomato, arugula, Calabrian chili butter, bread crumb

Bacon Cheddar Burger* 18

caramelized onion

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

SIDES

242 Fries 8 **Buttermilk Biscuit** 8

honey, rosemary butter

Shoestring Fries 8

Mac & Cheese 8 **Heirloom White Grits** 8

Parmesan, cheddar, chives

Cornbread 8

maple butter

In an effort to support our non-tipped team member, 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.

