

LUNCH

SMOKED & CURED

grilled bread, pickled onion, crème fraîche

Classic Salmon	14	Crab Dip	16
Maine Uni*	16	Whitefish Pâté	8
Maple Salmon Belly	14	Salmon Pâté	12
Tuna Pastrami	14	Spicy Tuna Pâté	12
Beet Cured Salmon*	14	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

smoked salmon, 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 Heirloom White Grits 8

Shoestring Fries 8 Parmesean, cheddar, chive

Mac & Cheese 8 Buttermilk Biscuit 8

Cornbread 8 honey, rosemary butter

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.

