

LUNCH

SMOKED & CURED

grilled bread, pickled onion, crème fraîche

Maine Uni*	16	Whitefish Pâté	8
Classic Salmon*	14	Salmon Pâté	12
Maple Salmon Belly	14	Shrimp Pimento	14
Bluefin Tuna Pastrami	16	The Board	39
Crab Dip	16		

Oyster Slider chili-lime aioli*, pickled onion	5
New England Clam Chowder bacon, house saltine	13
Lobster Bisque sourdough croutons, chive crème fraîche	13
Green Salad radish, cucumber, croutons, thyme & mustard vinaigrette	12
Delicata Salad radicchio, herbed goat cheese, spiced almonds, pomegranate vinaigrette	14
Lettuce Cups crispy oyster, pickled vegetable, togarashi aioli*	14
Lager Steamed Maine Mussels herb butter, grilled sourdough	18
Bluefin Tuna Tartare* sesame, lime, cucumber	21
Shrimp Rangoons ponzu, scallion	17
Deviled Eggs* trout roe, dill	14

FRIED

Calamari jalapeño, togarashi aioli*	16	Oysters fries, tartar	19/36
Smoked Whitefish Arancini almond romesco	11	Beer Battered Fish & Chips malt vinegar aioli*	26
Fish Tacos chipotle crema, pineapple salsa	18		

ROLLS

served with slaw & chips

Ethel's Creamy Lobster	52
Warm Buttered Lobster	52
Whole Belly Clam Roll	27

Oyster Stew fennel, grilled sourdough	19
Housemade Spaghetti Carbonara littlenecks, bacon, Parmesan	25
Pan Fried Crab Cake red kuri squash puree, celery root & apple remoulade	23
Grilled Salmon* sweet potato puree, cauliflower, fennel, pecan aillade	27
Shrimp & Grits heirloom white grits, red pepper, scallion, bacon	23
Bluefin Tuna Melt cheddar, caramelized onions, pickles	19
Fried Fish Sandwich bibb lettuce, coleslaw, chili-lime aioli*	21
Crispy Chicken Sandwich arugula, pickled red onion, horseradish aioli*	18
Wild Gulf Shrimp Rigatoni summer squash, zucchini, arugula, Calabrian chili butter, bread crumb	26
Bacon Cheddar Burger* caramelized onion [add fried oyster, togarashi aioli*, coleslaw +4]	18

SIDES

242 Fries	8	Buttermilk Biscuit	8
Shoestring Fries	8	honey, rosemary butter	
Mac & Cheese	8	Heirloom White Grits	8
Cornbread	8	Parmesan, cheddar, chives	
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.

