LUNCH

SMOKED & CURED

grilled bread, pickled onion, crèr	ne fraîch	ne		
Maine Uni*	16	Whitefish Pâté	8	
Maple Salmon Belly	14	Salmon Pâté	12	
Crab Dip	16	The Board	39	
Shrimp Pimento	14			
Oyster Slider chili-lime aïoli*, pickled onion			5	
New England Clam Chowder bacon, house saltine			13	
Green Salad radish, cucumber, croutons, thyme & mustard vinaigrette				
Roasted Delicata Squash Salad radicchio, herbed goat cheese, spiced almonds, pomegranate vinaigrette				
Lettuce Cups crispy oyster, pickled vegetable, togarashi aïoli*				
Lager Steamed Maine Mussels herb butter, grilled sourdough			18	
Tuna Tartare* sesame, lime, cucumber			21	
Deviled Eggs * trout roe, dill			14	
FRIED				
Calamari jalapeño, togarashi aïoli*	16	Whole Belly Clams fries, tartar	25/48	
Fish Tacos chipotle crema, pineapple salsa	18	Beer Battered Fish & Chips malt vinegar aïoli*	26	
Oysters fries, tartar	19/36			

ROLLS

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



maple butter