

SMOKED & CURED BOARD

house smoked & cured seafood, 11 / 39
grilled sourdough, pickles, crème fraîche

STARTERS

CRISPY OYSTER SLIDER 5
chili lime aioli*, pickled onion, arugula

NEW ENGLAND CLAM CHOWDER 14
bacon, house saltine

LITTLE LEAF FARM GREEN SALAD 16
radish, sunflower seeds, tomato,
roasted shallot vinaigrette

HEIRLOOM TOMATO SALAD 18
whipped ricotta, aged balsamic, crispy rye, basil

SALT & PEPPER FRIED SHRIMP 18
peanut sauce, nuoc cham, bibb lettuce,
pickled vegetables

GRIDDLED CRAB CAKE 24
squash purée, apple & celery remoulade*

CALAMARI 16
jalapeño, togarashi aioli*

CRISPY FISH TACOS 19
black bean pico de gallo, poblano crema, queso fresco

FRIED OYSTERS 19/37
shoestring fries, tartar

SPICY TUNA TARTARE* 22
sesame, sriracha, cucumber, sweet potato chips

LAGER STEAMED MAINE MUSSELS 19
parsley butter, grilled sourdough

ROASTED OYSTERS* 18
Pecorino garlic butter, lemon breadcrumbs

OUR SIGNATURE ROLLS

served with slaw & chips

ETHEL ’S CREAMY LOBSTER MP

WARM BUTTERED LOBSTER MP

PLATES

BLUEFIN TUNA POKE BOWL* 28
brown rice, avocado, bok choy, miso dressing, sesame

SPICY SHRIMP SCAMPI 22
sungold tomatoes, housemade rigatoni, Parmesan

GRILLED STEELHEAD TROUT* 29
chickpea & cucumber salad, cherry tomato, dill
dressing, feta, za’atar oil

MAINE LOBSTER TOSTADA 31
avocado, chipotle mayo, sesame, scallion

SALMON BURGER 19
bibb lettuce, bacon, chipotle aioli*, shoestring fries

GRILLED CHICKEN BLT 18
pistachio pesto, grilled sourdough, shoestring fries

BLUE CRAB FRIED RICE 26
sesame, scallion, chili crisp, fried egg*

PRIME CHEDDAR BURGER* 23
caramelized onion, shoestring fries
[add fried oyster, togarashi aioli*, coleslaw +4]

CRISPY FISH SANDWICH 21
bibb lettuce, fries, tartar

BEER BATTERED FISH & CHIPS 25
malt vinegar aioli*

SIDES

242 FRIES 9

SHOESTRING FRIES 8

BLISTERED SHISHITO PEPPERS 10
feta, lemon, Maldon sea salt

BUTTERMILK BISCUIT 9
honey, rosemary butter

CORNBREAD 9
maple butter

MEXICAN STREET CORN 12
cotija, cilantro, lime crema, chili crisp



COCKTAILS

STARS HOLLOW bourbon, bauchant, orange, demarara, pumpkin spice	15
STAR IN THE MAKING privateer x row 34 single barrell rum, passionfruit, licor 43, lemon	18
FREEZER MARTINI blend of gins featuring goldie's, dry vermouth, ice cold	17
ESPRESSO MARTINI grey goose, atomic black coffee liqueur, espresso	18
PERSEPHONE 'S POTION amaretto, cognac, pomegranate, lime	16
PICKLED, SPICED, & EVERYTHING NICE mezcal, pickled jalapeño, lime, tajín	15
PERA SPEZIATA select aperitivo, st. george spiced pear, orange, sparkling wine, soda	16
THE FLOOR IS GUAVA tequila, guava, spicy agave, ancho reyes	16
ELIJAH CRAIG OLD FASHIONED Elijah Craig rye, demarara, bitters, orange <i>EC will be donating \$1 for every old fashioned</i>	15

TREAT YOURSELF

LA JEFA don julio reposado, agave, mole bitters	24
--	----

WINE BY THE GLASS

SPARKLING 2024 CAN SUMOI Muntanya, Montmell	16
WHITE 2024 GAINZA Bixigu, Txakoli Blanco	16
2024 J. DE VILLEBOIS Sauvignon Blanc, Val de Loire	16
2024 CELLARIO Lafrea, Vermentino, Langhe Favorita	14
2023 CHRISTINA Grüner Veltliner, Niederosterreich	16
2024 TERRA DI ASOREI Albariño, Rías Baixas	15
2023 MATCHBOOK The Arsonist, Chardonnay, Dunnigan Hills	17
2024 GASPARD Chenin Blanc, Loire Valley	15
PINK 2025 MAISON GUTOWSKI La Dépendance, Côtes de Provence	14
2024 GOBELSBURG Rosé, Zweigelt, Kamptal	16
RED 2023 MARTHA STOUMEN Post Flirtation Red, Mendocino County	17
2022 BRANDBORG Bench Lands, Pinot Noir, Umpqua Valley	16
2023 PAYSAN Cabernet Sauvignon, Monterey	18

HALF POURS AVAILABLE UPON REQUEST

ZERO PROOF

PALOMA PEQUEÑA lime, grapefruit, soda	12
HUGH-NO SPRITZ non alcoholic sparkling wine, elderflower, mint	14
CELESTIAL BLOSSOMS yu no non alcoholic yuzu gin, cherry blossom tonic	13
THAT DON'T EMPRESS ME MUCH empress 0.0 indigo, lemon, cucumber tonic	14
NV WÖLFFER ESTATE Spring in a Bottle N/A, Blanc de Blancs, Airén, Mosel 200ml	13
LITE N/A Lager, Athletic Brewing / CT n/a / 12oz	9
CHOUFFE N/A Belgian Ale, D'achouffe/ BEL n/a / 11.2oz	10
SPORTZOT N/A Belgian Ale, De Halve Maan/ BEL n/a / 11.2oz	11

BEER - DRAFT

SCRAG MOUNTAIN Pilsner, Lawson's Finest / VT / 4.8% / 16oz	11
TANNENZÄPFLE Pilsner, Rothaus / GER / 5.1% / 16oz	12
FARMHOUSE PALE ALE Farmhouse, Oxbow / ME / 6.0% / 13oz	11
HEFE WEISSBIER Weihenstephaner / GER / 5.4% / 16oz	12
BLUEBERRY ALE Fruited Ale, Idle Hands / MA / 5.5% / 13oz	10
ZOMBIE DUST Pale Ale, 3 Floyds / IN / 6.5%/ 16oz	10
GREEN WIZARD IPA, Widowmaker / MA / 6.6% / 13oz	11
THE SUBSTANCE IPA, Bissell Brothers / ME / 6.6% / 13oz	13
LUNCH IPA, Maine Beer Co / ME / 7.0% / 13oz	13
BUILT TO SPILL Double IPA, Foam / VT / 8.0% / 13oz	12
MEADOWS Double IPA, Belleflower / Trillium / ME / 8.5% / 13oz	12
BERRIED BONES Sour Ale, Dudleytown / CT / 5.0 % / 13 oz	11
AMERICAN PORTER Porter, Stoneface / NH / 5.5% / 16 oz	10

Parties of 10 or more will be subject to an automatic 20% gratuity.

*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.