

SMOKED & CURED

served with grilled bread, pickled onion, crème fraîche			
CLASSIC SALMON*	12	SHRIMP PIMENTO	14
BBQ SCALLOP	14	SPICY TUNA PÂTÉ	12
SWORDFISH PASTRAMI	12	THE BOARD	39
WHITEFISH PÂTÉ	8		

STARTERS

OYSTER SLIDER	5
chili lime aioli*, pickled onion	
NEW ENGLAND CLAM CHOWDER	13
bacon, house saltine	
LETTUCE CUPS	14
crispy oyster, pickled vegetables, togarashi aioli*	
RIVERSIDE FARM SQUASH SOUP	11
pepitas, chili oil	
ROASTED BEET SALAD	16
whipped goat cheese, apples, candied walnut, balsamic	
LITTLE LEAF GREEN SALAD	16
carrot, cucumber, radish, roasted shallot vinaigrette, sunflower seeds	
GRIDDLED CRAB CAKE	23
watercress salad, shaved fennel, citrus aioli*	
LAGER STEAMED MAINE MUSSELS	21
herb butter, grilled sourdough	
SPICY TUNA TARTARE*	21
sesame, lime, cucumber	

PLATES

GRILLED SHRIMP CAESAR SALAD	28
garlic croutons, anchovy dressing*, Parmesan	
YELLOWFIN TUNA MELT	16
cheddar, pickles, sourdough, housemade chips	
GRILLED SALMON*	34
rice & lentil pilaf, haricot verts, Marcona almonds, lemon butter	
WILD GULF SHRIMP BUCATINI	29
broccolini, chili butter, pancetta, toasted breadcrumbs	
TUNA POKE BOWL *	27
brown rice, avocado, bok choy, miso dressing, sesame	
SALMON BURGER	19
bibb lettuce, bacon, chipotle mayo, shoestring fries	
CRISPY CHICKEN SANDWICH	18
hot honey, coleslaw, shoestring fries	
BACON CHEDDAR BURGER*	19
caramelized onion, shoestring fries	
[add fried oyster, togarashi aioli*, coleslaw +4]	

OUR SIGNATURE ROLLS

served with slaw & chips	
ETHEL ’S CREAMY LOBSTER	MP
WARM BUTTERED LOBSTER	MP

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

*Items served raw or under cooked. Consuming raw or undercook 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.

FRIED TO ORDER

CONCH ARANCINI	12
spicy tomato sauce, Parmesan	
CALAMARI	16
jalapeño, togarashi aioli*	
CRISPY FISH TACOS	18
romaine lettuce, poblano relish, avocado, cotija	
BEER BATTERED FISH & CHIPS	24
malt vinegar aioli*	
OYSTERS	19/36
fries, tartar	
CRISPY FISH SANDWICH	19
bibb lettuce, tartar, shoestring fries	

SIDES

242 FRIES	8
SHOESTRING FRIES	8
MAC & CHEESE	8
BUTTERMILK BISCUIT	8
honey, rosemary butter	
CORNBREAD	9
maple butter	
MAPLE GLAZED BABY CARROTS	12
crumbled goat cheese, Marcona almonds	

COCKTAILS		WINE BY THE GLASS		BEER - DRAFT		BEER - DRAFT	
Chai, Chai Again cognac, chai, lemon	15	SPARKLING		Pale Lager	11	Congress Street	11
Fire & Ice rye, black peppercorn, angostura bitters	16	2023 Raventós i Blanc Blanc de Blancs, Conca del Riu Anoia	17	Lager, Sacred Profane / ME 4.2% / 16oz		IPA, Trillium / MA 7.2% / 13oz	
My Cherry Amour blanco tequila, spiced cherry, egg white*	16	NV Cantina Della Volta Brut Rosso, Lambrusco di Sorbara, Emilia-Romagna	16	Laggy Pop Watermelon Light Lager, Proclamation / RI 4.6% / 16oz	8	Dry Cider, Shacksbury / VT 5.2%/ 13oz	10
Big Cran Energy vodka, ginger, spiced cranberry	15	WHITE		Tannenzäpfle	12	Cherry Berliner Berliner Weisse, Stoneface / NH 3.7% / 8oz	9
Beet's Me peloton de la muerta mezcal, beet, cynar, orange	16	2024 Cellario Lafrea, Vermentino, Langhe Favorita	16	White	9	Fruits of Labor: Raspberry Sour Ale, Vanished Valley / MA 5.0% / 13oz	10
The Last Sage gin, faccia brutto, sage, lime	16	2024 Field Recordings Shucks, Pinot Blanc, Chalone	15	Witbier, Allagash / ME 5.2% / 13oz			
The Isle of Remedy blended scotch, falernum, ginger, maple, peated scotch rinse	16	2024 Elena Walch Pinot Grigio, Alto Adige	16	Farmhouse Pale Ale Farmhouse, Oxbow / ME 6.0%/ 13oz	10	Alien Observer Sour Ale, Foam / VT 5.0 % / 8oz	10
Slay Spritz select aperitivo, orange liqueur, spiced hibiscus	15	2023 Kara Tara Chardonnay, Western Cape	16	Zombie Dust Pale Ale, 3 Floyds / IN 6.5% / 16oz	10	Rainbow Sherbet Sour Ale Prairie Ales / OK 5.2%/ 8oz	9
Mai Tide row 34 hand picked privateer rum single barrel, pineapple, lime, orgeat	17	PINK		The Substance	13	Raffi Stout, Tilted Barn / RI 7.6% / 13oz	9
		2024 Progressive Wine Co. Cohort 4, Pinot Noir, Russian River Valley	17				
		RED		Lunch	12	Péché Mortel Imperial Stout, Dieu du Ciel! / CAN 9.5% / 8oz	11
		2023 Thibault Ducroux En Roue Libre, Gamay, Beaujolais	17	IPA, Maine Beer Co / ME 7.0% / 13oz			
		2024 Sophie Schaal Pinot Noir, Alsace	17				
		2024 Red Tail Ridge Blau Franc Blend, Blaufränkisch & Cab Franc, Finger Lakes	16				
		2023 Gail Doris, Cabernet Sauvignon, Sonoma	18				
TREAT YOURSELF							
Current Fashioned elijah craig cask strength single barrel, king cube, bitters	27						