

SMOKED & CURED BOARD

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

STARTERS

HOUSEMADE ROLLS 8
honey-cayenne butter

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

NEW ENGLAND CLAM CHOWDER 14
bacon, housemade saltine

LOBSTER & CORN SOUP 14
brioche crouton, basil oil

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

HEIRLOOM TOMATO SALAD 20
basil, pinenut , mozzarella, aged balsamic

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

GRIDDLED CRAB CAKE 24
chipotle aioli*, grilled sweet corn, pickled shallot,
watercress

CRISPY FRIED CALAMARI 16
jalapeño, togarashi aioli*

LAGER STEAMED MAINE MUSSELS 21
parsley butter, grilled sourdough

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

CRISPY FRIED OYSTERS 19/37
fries, tartar

OUR SIGNATURE ROLLS

served with slaw & chips

ETHEL’S CREAMY LOBSTER MP

WARM BUTTERED LOBSTER MP

CRISPY OYSTER 25

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.

PLATES

BRIOCHE CRUSTED HAKE 39
charred leek purée, roasted potato, green beans,
salsa verde

PAN SEARED SWORDFISH 42
ricotta gnocchi, ratatouille, tomato vinaigrette, basil

GRILLED ATLANTIC SALMON* 38
chickpea & cucumber salad, cherry tomato, dill
dressing, feta, za’atar oil

BLACK BACK FLOUNDER 34
rice & lentil pilaf, blue crab, tomato & caper butter

GRILLED LOCAL BLUEFIN TUNA* 44
sweet corn, green beans, bacon lardon,
jalapeño vinaigrette

SHRIMP RIGATONI 33
Sungold tomato, Calabrian chili butter,
Parmesan gremolata

BLUE CRAB SPAGHETTI 38
squash blossoms, corn, cacio e pepe butter, basil

BEER BATTERED FISH & CHIPS 25
malt vinegar aioli*

CRISPY FISH TACOS 21
lime crema, pineapple salsa, fresno

GRILLED SKIRT STEAK* 56
Parmesan 242 fries, blistered shishito, red wine sauce

ROASTED CHICKEN BREAST 29
fingerling potato, roasted vidalia onion, summer squash,
thyme sauce

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

SIDES

242 FRIES 9

SHOESTRING FRIES 8

BUTTERMILK BISCUIT 9
honey, rosemary butter

CORNBREAD 9
maple butter

BLISTERED SHISHITOS 12
roasted tomato aioli*, crispy garlic

CRISPY JAPANESE EGGPLANT 12
sweet chili glaze, sesame, scallion

COCKTAILS

FREEZER MARTINI	17
three gins, dry & very cold	
TROPICAL FIZZ	14
st. george citrus vodka, pineapple, coconut, soda water	
GOLDEN TIDE*	17
row 34 x privateer single barrel rum, white rum, pineapple, orgeat	
SMOKY SMOOTH	17
mezcal, bergamot, spicy pepper syrup, lime	
STRAWBERRY MOON	15
blanco tequila, daytrip strawberry amaro, lemon	
HOT & (UN)BOTHERED	16
st. george green chili, ancho reyes, lime, fresno	
ROSE BOULEVARD	17
bourbon, distilleria dell'alpe rosen bitter, punt e mes	
ESPRESSO MARTINI	18
grey goose, espresso, atomic black coffee liqueur	
ITALIAN SUMMER	16
select aperitivo, italicus, prosecco, lemon	

WINE BY THE GLASS

SPARKLING

2024 CAN SUMOI	16
Muntanya, Montmell	

WHITE

2024 J. DE VILLEBOIS	16
Sauvignon Blanc, Val de Loire	

2024 GAINZA	16
Bixigu, Txakoli Blanco	

2024 GASPARD	15
Chenin Blanc, Loire Valley	

2024 ELENA WALCH	17
Pinot Grigio, Alto Adige	

2024 CHRISTINA	16
Grüner Veltliner, Niederosterreich	

2024 MAS LA CHEVALIERE	18
Chardonnay, Languedoc	

PINK

2024 MAISON GUTOWSKI	13
La Dépendance, Côtes de Provence	

RED

2023 MARTHA STOUMEN	17
Post Flirtation Red, Mendocino County	

2022 BRANDBORG	15
Bench Lands, Pinot Noir, Umpqua Valley	

2023 GAIL	18
Doris, Cabernet Sauvignon, Sonoma	

HALF POURS AVAILABLE UPON REQUEST

BEER - DRAFT

SCRAG MOUNTAIN	11
Pilsner, Lawson's Finest / VT	
4.8% / 16oz	
TANNENZÄPFLE	12
Pilsner, Rothaus / GER	
5.1% / 16oz	
WHITE	11
Witbier, Allagash / ME	
5.2% / 13oz	
HEFE WEISSBIER	12
Hefeweizen, Weihenstephaner / GER	
5.4% / 16oz	
LITTLE SIP	11
IPA, Lawson's Finest / VT	
6.2% / 13oz	
THE SUBSTANCE	13
IPA, Bissell Brothers / ME	
6.6% / 13oz	
LUNCH	13
IPA, Maine Beer Co. / ME	
7.0% / 13oz	
CONGRESS STREET	12
IPA, Trillium / MA	
7.2% 16oz	
DAILY SERVING TROPICAL PUNCH	11
Sour Ale, Trilium / MA	
4.2% / 8oz	

AMERICAN PORTER	10
Porter, Stoneface / NH	
5.5% / 16oz	

ZERO PROOF

HUGH-NO SPRITZ	14
NA sparkling wine, elderflower, mint	

PALOMA PEQUEÑA	12
lime, grapefruit, soda	

CELESTIAL BLOSSOMS	13
yu no NA yuzu gin, cherry blossom tonic	

THAT DON'T EMPRESS ME MUCH	14
empress 0.0 indigo, lemon, cucumber tonic	

BITTER BREEZE	13
amaro lucano NA amaro, grapefruit soda	

NV WÖLFFER ESTATE	13
Spring in a Bottle N/A, Blanc de Blancs, Airén, Mosel 200ml	

LITE	7
N/A Lager, Athletic Brewing/ CT	
n/a / 12oz	

NA CHOUFFE	9
N/A Belgian Ale, D'achouffe / BEL	
n/a / 11.2oz	

RUN WILD	7
N/A IPA, Athletic Brewing / CT	
n/a / 12oz	

TREAT YOURSELF

CURRENT FASHIONED	23
eagle rare 10yr, monnet vsop, demerara, angostura	

FRENCH 34	20
monkey 47 gin, lemon, bubbles	