

## SMOKED & CURED

served with grilled bread, pickled onion, crème fraîche

CLASSIC SALMON*	14	WHITEFISH PÂTÉ	9
CHILI RUBBED MACKEREL	14	SHRIMP PIMENTO	14
MISO SALMON BELLY	13	THE BOARD	39
BLUEFISH PÂTÉ	13		

## STARTERS

HOUSEMADE ROLLS	8
honey cayenne butter	

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

NEW ENGLAND CLAM CHOWDER	14
bacon, house saltine	

GRILLED ASPARAGUS SALAD	19
whipped lemon ricotta, pine nut gremolata, balsamic	

ROASTED ISLAND CREEK OYSTERS*	18
spring garlic butter, lemon breadcrumbs	

LITTLE LEAF GREEN SALAD	16
radish & carrots, cucumber, roasted shallot vinaigrette	

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

GRIDDLED CRAB CAKE	24
old bay aioli*, sweet corn, pickled shallot	

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

LAGER STEAMED MAINE MUSSELS	21
parsley butter, grilled sourdough	

## PLATES

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

BLUE CRAB MAFALDINE	31
English peas, cacio e pepe butter, lemon, Parmesan	

BRIOCHE CRUSTED HADDOCK	36
green lentils, asparagus, saffron lobster cream, tarragon	

WILD GULF SHRIMP RIGATONI	33
haricot verts, calabrian chili butter, crispy pancetta	

GRILLED SALMON*	38
couscous, snap pea, olive, sumac vinaigrette, labneh	

PAN SEARED FLUKE	36
Maine yellow eye bean ragout, spring onion, bacon, herb pesto	

GRILLED CHICKEN BREAST	28
Vermont potato, beech mushroom, green garlic, red wine sauce	

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

GRILLED 8oz SKIRT STEAK*	55
Parmesan 242 fries, grilled asparagus, red wine sauce	

## OUR SIGNATURE ROLLS

served with slaw & chips

ETHEL'S CREAMY LOBSTER	MP
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WARM BUTTERED LOBSTER	MP
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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.

## FRIED TO ORDER

CALAMARI	16
jalapeño, togarashi aioli*	

CRISPY FISH TACOS	19
creamy napa slaw, tomatillo pico, cotija cheese	

OYSTERS	19/37
fries, tartar	

CRISPY FISH SANDWICH	21
bibb lettuce, tartar, fries	

BEER BATTERED FISH & CHIPS	25
malt vinegar aioli*	

## SIDES

242 FRIES	9
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SHOESTRING FRIES	8
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MAC & CHEESE	10
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BUTTERMILK BISCUIT	9
honey, rosemary butter	

CORNBREAD	9
maple butter	

GRILLED BROCCOLINI	12
lemon, shaved Parmesan	

MEXICAN STREET CORN	12
cotija, cilantro, chipotle mayo, chili crisp	

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