

SMOKED & CURED

served with grilled bread, pickled onion, crème fraîche			
CLASSIC SALMON*	14	SHRIMP PIMENTO	14
BLACK PEPPER MACKEREL	9	WHITEFISH PÂTÉ	9
SPICY TUNA PÂTÉ	14	THE BOARD	39

STARTERS

HOUSEMADE ROLLS honey-cayenne butter	8
CRISPY OYSTER SLIDER chili-lime aioli*, pickled onion, arugula	5
NEW ENGLAND CLAM CHOWDER bacon, housemade saltine	14
LOBSTER & CORN BISQUE brioche croutons, basil oil	16
LITTLE LEAF GREEN SALAD radish, sunflower seeds, tomato, roasted shallot vinaigrette	16
HEIRLOOM TOMATO SALAD basil, pinenut , mozzarella, aged balsamic	20
GRIDDLED CRAB CAKE chipotle aioli*, grilled sweet corn, pickled shallot, watercress	24
LAGER STEAMED MAINE MUSSELS parsley butter, grilled sourdough	21
SALT & PEPPER FRIED SHRIMP nouc cham, peanut sauce, bibb lettuce, pickled vegetables	18
SPICY TUNA TARTARE* sesame, sriracha, cucumber, sweet potato chips	22

PLATES

BRIOCHE CRUSTED HAKE charred leek purée, roasted potato, green beans, salsa verde	39
PAN SEARED SCALLOPS* sweet corn, green beans, bacon lardon, jalapeño vinaigrette	42
GRILLED ATLANTIC SALMON* chickpea & cucumber salad, cherry tomato, dill dressing, feta, za'atar oil	38
SHRIMP RIGATONI Sungold tomato, Calabrian chili butter, Parmesan gremolata	33
GRILLED LOCAL BLUEFIN TUNA* zucchini, eggplant, confit cherry tomato, basil	44
BLUE CRAB SPAGHETTI squash blossoms, sweet corn, cacio e pepe butter, basil	38
GRILLED SKIRT STEAK* Parmesan 242 fries, blistered shishito, red wine sauce	56
ROASTED CHICKEN BREAST fingerling potato, roasted vidalia onion, summer squash, thyme sauce	29
PRIME CHEDDAR BURGER* bacon, caramelized onion, fries [add fried oyster, togarashi aioli*, coleslaw +4]	23

OUR SIGNATURE ROLLS

served with slaw & chips	
ETHEL ’S CREAMY LOBSTER	MP
WARM BUTTERED LOBSTER	MP
CRISPY OYSTER	25

*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

CALAMARI jalapeño, togarashi aioli*	16
CRISPY FISH TACOS lime crema, pineapple salsa, fresno	19
BEER BATTERED FISH & CHIPS malt vinegar aioli*	25
OYSTERS fries, tartar	19/37
CRISPY FISH SANDWICH bibb lettuce, spicy tartar sauce, pickles	21

SIDES

242 FRIES	9
SHOESTRING FRIES	8
BUTTERMILK BISCUIT honey, rosemary butter	9
CORNBREAD maple butter	9
BLISTERED SHISHITOS roasted tomato aioli*, crispy garlic	12
CRISPY JAPANESE EGGPLANT sweet chili glaze, sesame, scallion	12

COCKTAILS		WINE BY THE GLASS		BEER - DRAFT		ZERO PROOF	
FREEZER MARTINI	17	SPARKLING		SCRAG MOUNTAIN	11	HUGH-NO SPRITZ	14
three gins, dry & very cold		2024 CAN SUMOI	16	Pilsner, Lawson's Finest / VT		NA sparkling wine, elderflower, mint	
		Muntanya, Montmell		4.8% / 16oz			
TROPICAL FIZZ	14			TANNENZÄPFLE	12	PALOMA PEQUEÑA	12
st. george citrus vodka, pineapple, coconut,		WHITE		Pilsner, Rothaus / GER		lime, grapefruit, soda	
soda water		2022 RAIMBAULT-PINEAU	17	5.1% / 16oz		CELESTIAL BLOSSOMS	13
		Sauvignon Blanc, Coteaux du Giennois				yu no NA yuzu gin, cherry blossom tonic	
GOLDEN TIDE*	17			WHITE	11	THAT DON'T EMPRESS ME MUCH	14
row 34 x privateer single barrel rum, white		2024 GAINSTA	16	Witbier, Allagash / ME		empress 0.0 indigo, lemon, cucumber tonic	
rum, pineapple, orgeat		Bixigu, Txakoli Blanco		5.2% / 13oz			
				HEFE WEISSBIER	12	BITTER BREEZE	13
SMOKY SMOOTH	17	2024 CELLARIO	13	Hefeweizen, Weihenstephaner / GER		amaro lucano NA amaro, grapefruit soda	
mezcal, bergamot, spicy pepper syrup, lime		Lafrea, Vermentino, Langhe Favorita		5.4% / 16oz			
		2024 ELENA WALCH	17			LITE	7
STRAWBERRY MOON	15	Pinot Grigio, Alto Adige		PHOTON	12	N/A Lager, Athletic Brewing / CT	
blanco tequila, daytrip strawberry amaro,		2024 CHRISTINA	16	Pale Ale, Equilibrium / NY		n/a / 12oz	
lemon		Grüner Veltliner, Niederösterreich		4.8% / 16oz		RIPE PURSUIT	9
						N/A Radler, Athletic Brewing / CT	
HOT & (UN)BOTHERED	16	2024 MAS LA CHEVALIERE	18	THE SUBSTANCE	13	n/a / 12oz	
st. george green chili, ancho reyes, lime,		Chardonnay, Languedoc		IPA, Bissell Brothers / ME		NA CHOUFFE	9
fresno				6.6% / 13oz		N/A Belgian Ale, D'achouffe / BEL	
		PINK				n/a / 11.2oz	
ROSE BOULEVARD	17	2024 MAISON GUTOWSKI	13	GREEN CITY	12	RUN WILD	7
bourbon, distilleria dell'alpe rosen bitter,		La Dépendance, Côtes de Provence		IPA, Other Half / NY		N/A IPA, Athletic Brewing / CT	
punt e mes				7.0% 13oz		n/a / 12oz	
		RED		LUNCH	13		
ESPRESSO MARTINI	18	2023 MARTHA STOUMEN best served chilled	17	IPA, Maine Beer Co. / ME			
grey goose, espresso, atomic black		Post Flirtation Red, Mendocino County		7.0% / 13oz		TREAT YOURSELF	
coffee liqueur						CURRENT FASHIONED	23
		2022 BRANDBORG	15	DAILY SERVING TROPICAL PUNCH	11	eagle rare 10yr, monnet vsop, demerara,	
ITALIAN SUMMER	16	Bench Lands, Pinot Noir, Umpqua Valley		Sour Ale, Trilium / MA		angostura bitters	
select aperitivo, italicus, prosecco, lemon		2023 GAIL	18	4.2% / 8oz			
		Doris, Cabernet Sauvignon, Sonoma		COFFEE POT & KETTLE	12	FRENCH 34	20
				Oatmeal Porter, Trillium / MA		monkey 47 gin, lemon, bubbles	
				7.5% / 13oz			

NOW AVAILABLE TO GO
one per guest