

SMOKED & CURED

served with grilled bread, pickled onion, crème fraîche			
MISO SALMON BELLY	12	BLUEFISH PÂTÉ	14
CHILI RUBBED MACKEREL	14	SHRIMP PIMENTO	14
WHITEFISH PÂTÉ	9	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, house saltine	14
SALT & PEPPER FRIED SHRIMP peanut sauce, nuoc cham, bibb lettuce, pickled vegetables	18
GRILLED ASPARAGUS SALAD whipped lemon ricotta, pinenut gremolata, balsamic	19
LITTLE LEAF GREEN SALAD radish & carrots, cucumber, roasted shallot vinaigrette	16
ROASTED ISLAND CREEK OYSTERS* spring garlic butter, lemon breadcrumb	18
GRIDDLED CRAB CAKE green goddess, pea shoots, pickled shallot, orange	24
SPICY TUNA TARTARE* sesame, sriracha, cucumber, sweet potato chips	22
LAGER STEAMED MAINE MUSSELS parsley butter, grilled sourdough	21

OUR SIGNATURE ROLLS

served with slaw & chips	
CREAMY BLUE CRAB	28
CRISPY SHRIMP BANH MI	27

PLATES

TUNA POKE BOWL* brown rice, avocado, bok choy, miso dressing, sesame	28
HADDOCK FRIED RICE bok choy, soy egg, pickled chili, yuzu aioli*, miso	24
GRILLED SALMON* couscous, snap pea, olive, sumac vinaigrette, labneh	29
CHILLED SOBA NOODLES blue crab, chili crisp, snap peas, fried shiitake mushrooms	26
YELLOWFIN TUNA MELT cheddar, pickles, sourdough, housemade chips	16
SALMON BURGER bibb lettuce, bacon, chipotle aioli*, shoestring fries	19
CRISPY CHICKEN SANDWICH hot honey, coleslaw, shoestring fries	18
BACON CHEDDAR BURGER* caramelized onion, shoestring fries [add fried oyster, togarashi aioli*, coleslaw +4]	21

EASTER BRUNCH

BRIOCHE FRENCH TOAST brown butter bananas, maple syrup	18
WILD GULF SHRIMP HASH sweet potato, caramelized onion, hollandaise, fried egg*	28
HOUSE SMOKED SALMON everything bagel, herbed cream cheese, pickled veggies	22

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 jalapeño, togarashi aioli*	16
CRISPY FISH TACOS creamy napa slaw, tomatillo pico, cotija cheese	19
OYSTERS fries, tartar	19/37
CRISPY FISH SANDWICH bibb lettuce, tartar, fries	21
BEER BATTERED FISH & CHIPS malt vinegar aioli*	25

SIDES

242 FRIES	9
SHOESTRING FRIES	8
MAC & CHEESE	8
BUTTERMILK BISCUIT honey, rosemary butter	9
CORNBREAD maple butter	9
GRILLED ASPARAGUS lemon, shaved Parmesan	12

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COCKTAILS

GOLDEN TIDE** row 34 x privateer single barrel rum, white rum pineapple, orgeat	17
FREEZER MARTINI blend of gins featuring goldie's, dry vermouth, ice cold	17
TROPICAL FIZZ st george citrus vodka, pineapple, coconut, topo chico	14
FANTASY ISLAND bourbon, punch fantasia, crème de banane	16
ESPRESSO MARTINI grey goose, atomic black coffee liqueur, espresso	18
EMERALD GARDEN gin, faccia brutto centerbe, mint, cucumber	15
POCO PICANTE mezcal, tomatillo, jalapeño, lime	15
STRAWBERRY MOON blanco tequila, daytrip strawberry amaro, lemon	15
TREAT YOURSELF	
CURRENT FASHIONED dark arts cask strength rye amburana cask, crystal clear king cube, bitters	22
ELIÓN MARTINI kástra elión premium vodka, brine, hand stuffed blue cheese olive	20

WINE BY THE GLASS

SPARKLING 2023 RAVENTÓS I BLANC Blanc de Blancs, Conca del Riu Anoia	16
WHITE 2022 RAIMBAULT-PINEAU Sauvignon Blanc, Coteaux du Giennois	16
2024 CELLARIO Lafrea, Vermentino, Langhe Favorita	13
2024 CHRISTINA Grüner Veltliner, Niederosterreich	16
2024 ELENA WALCH Pinot Grigio, Alto Adige	16
2023 MATCHBOOK The Arsonist, Chardonnay, Dunnigan Hills	17
2024 GASPARD Chenin Blanc, Loire Valley	15
PINK 2024 MAISON GUTOWSKI La Dépendance, Côtes de Provence	13
2024 PATIENCE Rosé, Vin de France	15
RED 2023 THIBAUT DUCROUX En Roue Libre, Gamay, Beaujolais	16
2022 BRANDBORG Bench Lands, Pinot Noir, Umpqua Valley	16
2022 VICTOR HUGO Zinfandel, Paso Robles	17
2023 GAIL Doris, Cabernet Sauvignon, Sonoma	18

BEER - DRAFT

PALE LAGER Lager, Sacred Profane / ME 4.2% / 16oz	11
TANNENZÄPFLE Pilsner, Rothaus / GER 5.1% / 16oz	12
PILSNER Bohemian Pilsner, Von Trapp / VT 5.4% / 16oz	10
AYINGER BRÄU-WEISSE Hefeweizen, Ayinger / GER 5.1% / 16oz	11
WHITE Witbier, Allagash / ME 5.2% / 13oz	11
EMCEE IPA, Equilibrium / NY 6.0% / 13oz	11
THE SUBSTANCE IPA, Bissell Brothers / ME 6.6% / 13oz	13
WAVETABLE IPA, Grimm / NY 6.7% / 16oz	11
LUNCH IPA, Maine Beer Co / ME 7.0% / 13oz	12
THE WORLD AT LARGE Double IPA, Foam / Bissell Brothers / VT 8.0% / 13oz	12
FLORID Wild Ale, Fox Farm / CT 6.8% / 8oz	12
COFFEE POT & KETTLE Oatmeal Porter, Trillium / MA 7.5% / 13oz	12
SPEEDWAY STOUT Imperial Stout, AleSmith / CA 12.0% / 8oz	13

ZERO PROOF

HUGH-NO SPRITZ non alcoholic sparkling wine, elderflower, mint	14
GARDEN GROVE tilden lacewing, cucumber tonic	12
CELESTIAL BLOSSOMS yu no non alcoholic yuzu gin, cherry blossom tonic	13
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
RUN WILD N/A IPA, Athletic Brewing / CT n/a / 12oz	9

**Item contains almonds

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