

SMOKED & CURED

served with grilled bread, pickled onion, crème fraîche			
CLASSIC SALMON*	15	BLUEFISH PÂTÉ	15
TOGARASHI SCALLOPS*	16	SHRIMP PIMENTO	15
SPICY WHITEFISH PÂTÉ	10	THE BOARD	39
SALMON PÂTÉ	15		

STARTERS

OYSTER SLIDER	5
pickled onion, chili lime aioli*	
NEW ENGLAND CLAM CHOWDER	14
bacon, house saltine	
GREEN SALAD	16
radish, cucumber, carrot, roasted shallot vinaigrette	
WATERMELON SALAD	18
peanut & tajin dukkah, crumbled feta, pickled peppers, cucumber, basil, mint	
SALT & PEPPER CRISPY SHRIMP	21
peanut sauce, nuóc châm, bibb lettuce, pickled vegetables	
GRIDDLED CRAB CAKE	25
grilled corn, cherry tomato, watercress, remoulade	
LAGER STEAMED MAINE MUSSELS	21
parsley butter, sourdough	
BLUE CRAB & ARTICHOKE DIP	19
garlic bread, aleppo pepper	

PLATES

TUNA POKE BOWL*	28
brown rice, cherry tomato, grilled corn, avocado, Thai basil, mint, miso dressing, sambal aioli*	
GRILLED SHRIMP CAESAR	24
romaine lettuce, white anchovy, sourdough croutons, Parmesan, pickled red onion, hard boiled egg	
BLUE CRAB TOSTADA	26
peach & corn salsa, poblano, avocado crema, sesame	
CRISPY FISH SANDWICH	21
bibb lettuce, dill pickles, red onion, chili-yuzu aioli*	
CHILLED SHRIMP SOBA NOODLES	24
cherry tomato, red bell pepper, fennel, jalapeño, crispy wonton crumble, soy-sesame dressing	
GRILLED ATLANTIC SALMON*	29
ratatouille, chipotle-eggplant purée, fried shallots	
BBQ SWORDFISH SALAD	21
little gem lettuce, corn, tomato, peach, pickled onion, fresno, green goddess, brioche croutons	
GRILLED CHICKEN CLUB	21
tomato, lettuce, bacon, avocado, sriracha aioli*	
PRIME CHEDDAR BURGER*	23
bacon, 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
CRISPY SHRIMP*	31
OYSTER PO’ BOY*	27

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*	
FISH TACOS	19
pico de gallo, avocado & sriracha mayo, queso fresco	
OYSTERS	21/38
fries, tartar sauce	
BEER BATTERED FISH & CHIPS	25
malt vinegar aioli*	

SIDES

242 FRIES	9
SHOESTRING FRIES	8
BUTTERMILK BISCUIT	9
honey, rosemary butter	
CORNBREAD	9
maple butter	