

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 BISQUE 16  
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

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

LARGE FORMAT 2-4 PPL

PAN ROASTED LOBSTERS\* 165  
Korean BBQ glaze, bao buns, bok choy, kimchi, scallion  
rice, sesame  
[limited availability, please order at the beginning of your meal]

OUR SIGNATURE ROLLS

served with slaw & chips

ETHEL ’S CREAMY LOBSTER MP

WARM BUTTERED LOBSTER MP

CRISPY OYSTER 25

PLATES

BRIOCHE CRUSTED COD 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

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.

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                        |    |
| CURRENT FASHIONED                                                  | 23 |
| eagle rare 10yr, cognac, demerara, angostura                       |    |

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   TERRA DI ASOREI                 | 15 |
| Albariño, Rias Biexas                  |    |
| 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      |    |

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                           |    |
| GREEN WIZARD                          | 11 |
| West Coast Style IPA, Widowmaker / MA |    |
| 6.6% 13oz                             |    |
| LUNCH                                 | 13 |
| IPA, Maine Beer Co. / ME              |    |
| 7.0% / 13oz                           |    |
| 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                                                |    |
| SIP'N                                                       | 10 |
| N/A IPA, Lawson's Finest / VT                               |    |
| n/a / 12oz                                                  |    |
| DARK & GOURDY                                               | 8  |
| N/A Pumpkin Porter, Athletic Brewing / CT                   |    |
| n/a / 12oz                                                  |    |