

SMOKED & CURED

served with grilled bread, pickled onion, crème fraîche			
SALMON GRAVLAX*	14	WHITEFISH PÂTÉ	9
BLUEFISH PÂTÉ	13	SHRIMP PIMENTO	14
BLACK PEPPER MACKEREL	9	THE BOARD	39

STARTERS

NEW ENGLAND CLAM CHOWDER	14
bacon, house saltine	
CRISPY OYSTER SLIDER	5
chili-lime aioli*, pickled onion, arugula	
LITTLE LEAF GREEN SALAD	16
radish, sunflower seeds, tomato, roasted shallot vinaigrette	
HEIRLOOM MELON SALAD	17
ricotta salata, pistachio, ginger & mint vinaigrette	
SALT & PEPPER FRIED SHRIMP	18
nouc cham, peanut sauce, bibb lettuce, pickled vegetables	
SMOKED BOSTON MACKEREL TOAST	16
sungold tomato, herb mascarpone, pine nuts	
GRIDDLED CRAB CAKE	24
chipotle aioli*, grilled sweet corn, pickled shallot, watercress	
STEAMED MAINE MUSSELS	21
tomato sauce, oregano, grilled sourdough	
SPICY TUNA TARTARE*	22
sesame, sriracha, cucumber, sweet potato chips	

PLATES

GULF SHRIMP CAESAR SALAD	22
romaine, white anchovy, pickled onion, brioche croutons	
CHILLED SOBA NOODLES	26
blue crab, chili crunch, english peas, fried shiitake mushrooms	
TUNA POKE BOWL*	28
brown rice, avocado, bok choy, miso dressing, sesame	
LITTLENECK CLAM SPAGHETTI	22
white wine sauce, basil, Parmesan breadcrumbs	
GRILLED ATLANTIC SALMON	29
chickpea & cucumber salad, cherry tomato, dill dressing, feta, zatar oil	
CRISPY FISH SANDWICH	21
bibb lettuce, dill pickle & tabasco aioli*	
SALMON BURGER	19
tzatziki, marinated cucumber, red onion	
FRIED CHICKEN SANDWICH	18
ciabatta, roasted onion, honey mustard, dill pickle	
TUNA MELT	21
cheddar, bacon, dill pickle, sourdough	
PRIME CHEDDAR BURGER*	23
bacon,caramelized onion,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 OYSTER	25

Parties of 6 or more will be subject to an automatic 20% gratuity.

*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	16
jalapeño, togarashi aioli*	
OYSTERS	19/37
fries, tartar	
CRISPY FISH TACOS	19
lime crema, pineapple salsa, fresno	
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	
BLISTERED SHISHITOS	12
roasted tomato aioli*, crispy garlic	
CRISPY JAPANESE EGGPLANT	12
sweet chilli glaze, sesame, scallion	

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	WHITE		TANNENZÄPFLE	12	CELESTIAL BLOSSOMS	13
st. george citrus vodka, pineapple, coconut,		2022 RAIMBAULT-PINEAU	17	Pilsner, Rothaus / GER		yu no NA yuzu gin, cherry blossom tonic	
soda water		Sauvignon Blanc, Coteaux du Giennois		5.1% / 16oz		THAT DON’T EMPRESS ME MUCH	14
						empress 0.0 indigo, lemon, cucmber tonic	
GOLDEN TIDE*	17	2024 GAINZA	16	WHITE	11	BITTER BREEZE	13
row 34 x privateer single barrel rum, white		Bixigu, Txakoli Blanco		Witbier, Allagash / ME		amaro lucano NA amaro, grapefruit soda	
rum, pineapple, orgeat				5.2% / 13oz			
SMOKY SMOOTH	17	2024 CELLARIO	13	HEFE WEISSBIER	12	NV WÖLFFER ESTATE	13
mezcal, bergamot, spicy pepper syrup, lime		Lafrea, Vermentino, Langhe Favorita		Hefeweizen, Weihenstephaner / GER		Spring in a Bottle N/A, Blanc de Blancs,	
				5.4% / 16oz		Airén, Mosel 200ml	
STRAWBERRY MOON	15	2024 ELENA WALCH	17	DAILY SERVING TROPICAL PUNCH	11	LITE	7
blanco tequila, daytrip strawberry amaro,		Pinot Grigio, Alto Adige		Sour Ale, Trilium / MA		N/A Lager, Athletic Brewing / CT	
lemon				4.2% / 8oz		n/a / 12oz	
		2024 CHRISTINA	16			RIPE PURSUIT	9
HOT & (UN)BOTHERED	16	Grüner Veltliner, Niederosterreich		PHOTON	12	N/A Radler, Athletic Brewing / CT	
st. george green chili, ancho reyes, lime,		2024 MAS LA CHEVALIERE	18	Pale Ale, Equilibrium / NY		n/a / 12oz	
fresno		Chardonnay, Languedoc		4.8% / 16oz		NA CHOUFFE	9
		PINK				N/A Belgian Ale, D’achouffe / BEL	
ROSE BOULEVARD	17	2024 MAISON GUTOWSKI	13	THE SUBSTANCE	13	n/a / 11.2oz	
bourbon, distilleria dell'alpe rosen bitter,		La Dépendance, Côtes de Provence		IPA, Bissell Brothers / ME		RUN WILD	7
punt e mes				6.6% / 13oz		N/A IPA, Athletic Brewing / CT	
		RED		GREEN CITY	12	n/a / 12oz	
ESPRESSO MARTINI	18	2023 MARTHA STOUMEN best served chilled	17	IPA, Other Half / NY			
grey goose, espresso, atomic black		Post Flirtation Red, Mendocino County		7.0% 13oz		TREAT YOURSELF	
coffee liqueur				LUNCH	13	OLD FASHIONED	22
		2022 BRANDBORG	15	IPA, Maine Beer Co. / ME		dark arts single barrel rye, demerara,	
RED CARD SPRITZ	16	Bench Lands, Pinot Noir, Umpqua Valley		7.0% / 13oz		angostura bitters	
select aperitivo, italicus, prosecco, lemon		2023 GAIL	18	COFFEE POT & KETTLE	12	FRENCH 34	20
		Doris, Cabernet Sauvignon, Sonoma		Oatmeal Porter, Trillium / MA		monkey 47 gin, lemon, bubbles	
				7.5% / 13oz			