

MADE IN HOUSE

|                                                         |    |                        |    |
|---------------------------------------------------------|----|------------------------|----|
| served with grilled bread, pickled onion, crème fraîche |    |                        |    |
| CLASSIC SALMON*                                         | 12 | BLUEFISH PÂTÉ          | 12 |
| TOGARASHI SCALLOP                                       | 14 | SPICY TUNA PÂTÉ        | 14 |
| SWORDFISH PASTRAMI                                      | 12 | CURRIED WHITEFISH PÂTÉ | 8  |
| CHILE-RUBBED MACKEREL                                   | 12 | SHRIMP PIMENTO         | 14 |
| HALIBUT PÂTÉ                                            | 13 | THE BOARD              | 39 |

STARTERS

|                                                                                     |    |
|-------------------------------------------------------------------------------------|----|
| HOUSEMADE ROLLS<br>honey cayenne butter                                             | 8  |
| OYSTER SLIDER<br>chili lime aioli*, pickled onion                                   | 5  |
| NEW ENGLAND CLAM CHOWDER<br>bacon, house saltine                                    | 13 |
| LITTLE LEAF GREEN SALAD<br>carrot, cucumber, radish, roasted shallot vinaigrette    | 16 |
| LETTUCE CUPS<br>crispy oyster, pickled vegetable, togarashi aioli*                  | 14 |
| GRILLED FOCACCIA & BURRATA<br>basil & pinenut pesto, black pepper, cherry tomato    | 16 |
| MINI LOBSTER TACOS<br>crème fraîche, chives, sweet corn                             | 19 |
| GRIDDLED CRAB CAKE<br>watercress salad, citrus aioli*, crispy garbanzo              | 23 |
| STEAMED MUSSELS<br>spicy tomato sauce, basil, grilled sourdough                     | 21 |
| CRISPY TEMPURA MAITAKE MUSHROOMS<br>Japanese steakhouse sauce, soy glaze, togarashi | 16 |
| SPICY TUNA TARTARE*<br>sesame, lime, cucumber                                       | 21 |

PLATES

|                                                                                                                   |    |
|-------------------------------------------------------------------------------------------------------------------|----|
| GRILLED WHOLE FISH<br>snap peas, peanut salsa macha, herbs & citrus salad                                         | 41 |
| LOBSTER ROE FETTUCINE<br>Maine lobster, oyster mushrooms, English peas, lemon butter                              | MP |
| PAN SEARED FLUKE<br>Spanish chorizo, grilled corn & summer squash, chipotle & eggplant purée                      | 36 |
| GRILLED SALMON*<br>chilled couscous salad, black olive chermoula, cilantro lime yogurt                            | 35 |
| ROASTED HALIBUT<br>ratatouille, basil pesto, crispy sourdough                                                     | 39 |
| WILD CAUGHT GULF SHRIMP<br>housemade mafalde, snap peas, aleppo pepper, parsley butter                            | 29 |
| ROASTED HALF CHICKEN<br>creamy mashed potato, baby carrots, rosemary jus                                          | 28 |
| GRILLED 8oz FLAT IRON STEAK*<br>Parmesan-rosemary 242 fries, horseradish cheddar butter, roasted broccoli         | 39 |
| BACON CHEDDAR BURGER*<br>caramelized onion, shoestring fries<br>[add fried oyster, togarashi aioli*, coleslaw +4] | 19 |

OUR SIGNATURE ROLLS

|                                                                     |    |
|---------------------------------------------------------------------|----|
| served with slaw & chips                                            |    |
| ETHEL'S CREAMY LOBSTER                                              | MP |
| WARM BUTTERED LOBSTER                                               | MP |
| Parties of 10 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<br>jalapeño, togarashi aioli*                             | 16    |
| WHITEFISH CROQUETTES<br>tomato aioli*                              | 15    |
| CRISPY FISH TACOS<br>cabbage slaw, pineapple-chili glaze, cilantro | 18    |
| OYSTERS<br>fries, tartar                                           | 19/36 |
| BEER BATTERED FISH & CHIPS<br>malt vinegar aioli*                  | 28    |

SIDES

|                                                                   |    |
|-------------------------------------------------------------------|----|
| 242 FRIES                                                         | 8  |
| SHOESTRING FRIES                                                  | 8  |
| WAFFLE FRIES                                                      | 8  |
| MAC & CHEESE                                                      | 8  |
| BUTTERMILK BISCUIT<br>honey, rosemary butter                      | 8  |
| CORNBREAD<br>maple butter                                         | 9  |
| MEXICAN STREET CORN<br>lime crema, cilantro, Cotija               | 12 |
| WARDS BERRY FARM SPICY GREEN BEANS<br>garlic, pickled hot peppers | 12 |

| COCKTAILS                                                                                                      |    | WINE BY THE GLASS                                                                            |    | BEER - DRAFT                                                            |    | BEER - DRAFT                                                                |    |
|----------------------------------------------------------------------------------------------------------------|----|----------------------------------------------------------------------------------------------|----|-------------------------------------------------------------------------|----|-----------------------------------------------------------------------------|----|
| My Cherry Amour<br>blanco tequila, spiced cherry, lemon,<br>egg white*                                         | 16 | <b>SPARKLING</b><br><br>2022   Raventós i Blanc<br>Blanc de Blancs, Conca del Riu Anoia      | 17 | Banner City<br>Light Lager, Jack’s Abby / MA<br>3.8% / 16oz             | 10 | Cosmic Shift<br>IPA, Lawson’s Finest / VT<br>6.2% / 13oz                    | 10 |
| Big Cran Energy<br>vodka, domain de canton, spiced cranberry,<br>lemon                                         | 15 | NV   Cantila Della Volta<br>Brut Rosso, Lambrusco di Sorbara,<br>Emilia-Romagna              | 16 | Pale Lager<br>Lager, Sacred Profane / ME<br>4.2% / 16oz                 | 11 | The Substance<br>IPA, Bissell Brothers / ME<br>6.6% / 13oz                  | 13 |
| Beet’s Me<br>peloton de la muerta mezcal, cynar, orange,<br>beet, lemon                                        | 16 | <b>WHITE</b><br><br>2023   Gréteau-Medeville<br>Sauvignon Blanc, Bordeaux                    | 17 | Tannenzäpfle<br>Pilsner, Rothaus / GER<br>5.1% / 16oz                   | 12 | Lunch<br>IPA, Maine Beer Co / ME<br>7.0% / 13oz                             | 12 |
| The Last Sage<br>gin, faccia brutto, sage, lime                                                                | 16 | 2023   Voyages dans les Vignes<br>Pesked, Melon de Bourgogne, Muscadet                       | 15 | Laggy Pop Watermelon<br>Light Lager, Proclamation / RI<br>4.6% / 16oz   | 11 | Dry<br>Cider, Shacksbury / VT<br>5.2% / 13oz                                | 10 |
| The Isle of Remedy<br>blended scotch, falernum, ginger, maple,<br>lemon, peated scotch rinse                   | 16 | 2024   Elena Walch<br>Pinot Grigio, Alto Adige                                               | 16 | White<br>Witbier, Allagash/ ME<br>5.2% / 13oz                           | 9  | Cherry Berliner<br>Berliner Weisse, Stoneface / NH<br>3.7% / 8oz            | 9  |
| Ranch Water<br>blanco tequila, topo chico, lime, salted rim                                                    | 14 | 2022   Kara Tara<br>Chardonnay, Western Cape                                                 | 16 | Scatter<br>Brown Ale, Fox Farm / CT<br>6.4% / 16oz                      | 11 | Fruits of Labor: Raspberry<br>Sour Ale, Vanished Valley / MA<br>5.0% / 13oz | 10 |
| Slay Spritz<br>select aperitivo, orange liqueur, lemon,<br>spiced hibiscus, sparkling wine, soda water         | 16 | <b>PINK</b><br><br>2024   Progressive Wine Co.<br>Cohort 4, Pinot Noir, Russian River Valley | 17 | Franklin Proper<br>English Bitter, Brick & Feather / MA<br>4.1 % / 16oz | 10 | Alien Observer<br>Sour Ale, Foam / VT<br>5 % / 8oz                          | 10 |
| Pat-io Punch<br>cachaça, watermelon, lime, melon liqueur                                                       | 16 | <b>RED</b><br><br>2023   Sophie Schaal<br>Pinot Noir, Alsace                                 | 17 | Hazy Rays<br>IPA, Lawson’s Finest / VT<br>5.3% / 16oz                   | 12 | Gunner’s Daughter<br>Milk Stout, Mast Landing/ ME<br>5.5% / 13oz            | 9  |
| Mai Tide<br>row 34 hand picked privateer rum single<br>barrel, white rum, pineapple, lime, orgeat,<br>demerara | 17 | 2024   Red Tail Ridge<br>Blau Franc Blend, Blaufränkisch &<br>Cab Franc, Finger Lakes        | 16 |                                                                         |    |                                                                             |    |
|                                                                                                                |    | 2023   Gail<br>Doris, Cabernet Sauvignon, Sonoma                                             | 18 |                                                                         |    |                                                                             |    |