

SMOKED & CURED BOARD

house smoked & cured seafood, 14 / 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, house saltine

LITTLE LEAF GREEN SALAD 16
carrot, cucumber, radish, roasted shallot vinaigrette

TUNA TARTARE* 24
cucumber, sriracha, sesame, lime

BLACK MISSION FIG & BEET SALAD 24
grainy mustard marscarpone, Parmesan, pistachio aillade, aged balsamic, crispy prosciutto

CRISPY FISH TACOS 19
pineapple, cilantro, avocado salsa, queso fresco

SALT & PEPPER FRIED SHRIMP 21
peanut sauce, nuóc châm, bibb lettuce, pickled vegetables

GRIDDLED CRAB CAKE 25
apple-sorrel salad, Old Bay aioli*, lemon-dill vinaigrette

LAGER STEAMED MAINE MUSSELS 21
parsley butter, sourdough

FRIED OYSTERS 21 / 38
shoestring fries, tartar

FRIED WHOLE BELLY CLAMS 21 / 38
fries, tartar sauce

CALAMARI 16
jalapeño, togarashi aioli*

OUR SIGNATURE ROLLS

served with slaw & chips

ETHEL ’S CREAMY LOBSTER MP

WARM BUTTERED LOBSTER MP

CRISPY SHRIMP 31
chili-lime aioli*, avocado

OYSTER PO’ BOY 27
lettuce, remoulade

PLATES

GRILLED WHOLE FISH 42
braised fennel, Meyer lemon & green olive relish, smoked almond harissa, herb salad

LOBSTER & SHORT RIB ROTOLO 48
lobster-tomato sugo, orange gremolata, basil oil

GRILLED SWORDFISH 44
creamed Swiss chard, maitake mushrooms, sweet potato, pickled chard stem

PAN SEARED MONKFISH 38
lentil-farro pilaf, cauliflower, carrot, walnuts, dill butter

PAN ROASTED SHRIMP & RICOTTA GNOCCHI 39
butternut squash, melted leeks, bok choy, cacio e pepe butter

HERB CRUSTED BAKED COD 38
delicata squash, kale, poblano pepper, Yukon Gold potato, pomegranate salsa verde

BEER BATTERED FISH & CHIPS 25
malt vinegar aioli*

HERB MARINATED GRILLED HALF CHICKEN 29
schmaltz roasted fingerlings, Jimmy Nardello peppers, crispy pepita chimichurri

GRILLED SKIRT STEAK* 58
Parmesan-herb 242 fries, roasted shishitos, bordelaise sauce

PRIME CHEDDAR BURGER* 23
bacon, caramelized onion, shoestring 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

ROASTED GREEN BEANS 11
chili-garlic vinaigrette, Parmesan, crispy shallots

CURRIED BABY CARROTS 11
pomegranate, feta, dill, pecans

COCKTAILS

STAR IN THE MAKING privateer Row 34 single barrel, passionfruit, licor 43, lemon	18
FREEZER MARTINI three gins, served ice cold	17
ESPRESSO MARTINI grey goose, espresso, atomic black coffee liqueur	19
PICKLED, SPICED, & EVERYTHING NICE mezcal, pickled jalapeño, lime, tajín	15
PERA SPEZIATA select aperitivo, st. george spiced pear, orange, sparkling wine, soda	16
STARS HOLLOW bourbon, bauchant, orange, demerara, pumpkin spice	15
EASY RIDER old bardstown, lemon, mint	15
PERSEPHONE’S POTION amaretto, cognac, orange, pomegranate, lime	16

TREAT YOURSELF

YUZU MARTINI ketel one, tsuru-ume yuzu sake liqueur, cranberry	22
CURRENT FASHIONED eagle rare, hennessey VS, demerara	23

BEER - DRAFT

LAGER Lager, Allagash / ME / 5.0% / 16oz	12
TANNENZÄPFLE Pilsner, Rothaus / GER / 5.1% / 16oz	12
HEFE WEISSBIER Hefeweizen, Weihenstephaner / GER / 5.4% / 16oz	12
WHITE Witbier, Allagash / ME / 5.2% / 13oz	11
LITTLE SIP IPA, Lawson’s Finest / VT / 6.2% / 13oz	11
THE SUBSTANCE IPA, Bissell Brothers / ME / 6.6% / 13oz	13
ALPHA KING Pale Ale, 3 Floyds/ IN / 6.7% / 16oz	11
LUNCH IPA, Maine Beer Co / ME / 7.0% / 13oz	13
TENS OF HUNDREDS IPA, Other Half / NY / 7.0% / 8oz	10
VIRIDESCENCE Double IPA, Fox Farm / CT / 8.4% / 13oz	12
BLUE RASPBERRY JREAM Sour Ale, Burley Oak / MD / 4.8% / 8oz	11
RAINBOW SHERBET Sour Ale, Prairie Ales / OK / 5.2% / 8oz	10
NOW THAT’S WHAT I CALL SOUR Sour Ale with Mango & Orange, Vitamin Sea / MA / 5.5% / 8oz	10
CANDYMAKER Peanut Butter Milk Stout, Widowmaker / MA / 7.0% / 13oz	11

WINE BY THE GLASS

SPARKLING 2024 CAN SUMOI Muntanya, Montmell	16
2023 CARBONISTE Pét Nat, Pinot Grigio, San Benito	18
WHITE 2025 GAINZA Bixigu, Txakoli Blanco	16
2025 CELLARIO Lafrea, Vermentino, Langhe Favorita	14
2025 J. DE VILLEBOIS Sauvignon Blanc, Val de Loire	16
2024 TERRA DI ASOREI Albariño, Rías Baixas	15
2025 GASPARD Chenin Blanc, Loire Valley	15
2024 CHRISTINA Grüner Veltliner, Niederosterreich	16
2024 MAS LA CHEVALIÈRE Chardonnay, Languedoc	18
PINK 2025 MAISON GUTOWSKI La Dépendance, Côtes de Provence	14
RED 2025 BERNABELEVA Granacha, Vinos de Madrid	15
2022 BRANDBORG Bench Lands, Pinot Noir, Umpqua Valley	15
2024 GAIL Doris, Cabernet Sauvignon, Sonoma	18
HALF POURS OF WINE AVAILABLE UPON REQUEST	
ZERO PROOF NV WÖLFFER ESTATE Spring in a Bottle N/A, Blanc de Blancs, Airén, Mosel 200ml	13
HUGH-NO SPRITZ N/A sparkling wine, mint, giffard elderflower	14
PALOMA PEQUEÑA lime, grapefruit, soda	12
THAT DON’T EMPRESS ME MUCH empress 0.0 indigo, lemon, mint, cucumber tonic	14
LITE N/A Lager, Athletic Brewing CT n/a 12oz	10
CHOUFFE N/A Belgian Ale, D’achouffe BEL n/a 11.2oz	11
WIT’S PEAK N/A Beligan White, Athletic Brewing / CT n/a / 12oz	9
SIP’N N/A IPA, Lawson’s Finest VT n/a 12oz	11