

DINNER

SMOKED & CURED

grilled bread, pickled onion, crème fraîche

Classic Salmon*	12	Steelhead Trout Paté	12
Togarashi Bay Scallop	14	Bluefish Paté	14
Curried Whitefish Pâté	8	Shrimp Pimento	14
Salmon Paté	12	The Board	39

Housemade Rolls	8
honey-cayenne butter	

Oyster Slider	5
chili-lime aioli*, pickled onion	

Crispy Tempura Maitake Mushrooms	16
Japanese steakhouse sauce, soy glaze	

New England Clam Chowder	14
bacon, house saltine	

Grilled Focaccia & Burrata	16
basil pesto, Arbequina olive oil, black pepper, cherry tomatoes	

Lettuce Cups	14
crispy oyster, pickled vegetables, togarashi aioli*	

Little Leaf Green Salad	16
carrot, cucumber, radish, roasted shallot vinaigrette	

Spicy Tuna Tartare*	21
sesame, lime, cucumber, housemade chips	

Steamed Maine Mussels	21
spicy tomato sauce, basil, grilled sourdough	

Griddled Crab Cake	23
watercress salad, citrus aioli*, crispy garbanzo	

FRIED

Crispy Fish Tacos creamy napa cabbage slaw, pineapple-chili glaze, cilantro	18
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Calamari jalapeño, togarashi aioli*	17
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Whitefish Croquettes black pepper aioli*	15
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Oysters fries, tartar sauce	19 / 36
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Beer Battered Fish & Chips fries, malt vinegar aioli*	28
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SEAFOOD

Grilled Whole Black Bass	38
snap peas, peanut salsa macha, herb & citrus salad	

Local Grilled Collars	27
flour tortillas, bibb lettuce, avocado, black bean pico, pineapple salsa, ponzu	

Lobster Roe Fettucine	MP
Maine lobster, oyster mushrooms, English peas, lemon butter	

Pan Seared Halibut	36
ratatouille, basil pesto, crispy sourdough	

Grilled Steelhead Trout	35
chilled couscous salad, black olive chermoula, sungold tomato, cilantro lime yogurt	

Gulf Shrimp Scampi	32
housemade mafalde, snap peas, aleppo pepper, parsley butter, cherry tomatoes	

Local Line-Caught Striped Bass	36
grilled corn & summer squash, chipotle & eggplant purée, Spanish chorizo	

ROLLS

served with slaw & chips

Ethel's Creamy Lobster	MP
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Warm Buttered Lobster	MP
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MEAT

Bacon Cheddar Burger*	19
caramelized onion, heirloom tomato, shoestring fries [add fried oyster, togarashi aioli*, cole slaw +4]	

Roasted Half Chicken	28
creamy mashed potato, roasted baby carrots, rosemary jus	

Grilled 8oz Flat Iron*	39
Parmesan-rosemary 242 fries, roasted broccoli, blue cheese butter	

SIDES

242 Fries	8	Cornbread	9
Shoestring Fries	8	maple butter	
Waffle Fries	8	Roasted Broccoli Rabe	9
Mac & Cheese	8	Parmesan, garlic, chili flake	
Buttermilk Biscuit	9	Mexican Street Corn	12
honey, rosemary butter		lime crema, Cotija, cilantro	

* 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.

Parties of 10 or more will be subject to an automatic 20% gratuity