

SMOKED & CURED

served with grilled bread, pickled onion, crème fraîche			
CLASSIC SALMON*	15	WHITEFISH PÂTÉ	9
STEELHEAD TROUT GRAVLAX*	16	STEELHEAD TROUT PÂTÉ	14
MISO GLAZED MACKEREL	14	SHRIMP PIMENTO	13
MAPLE TROUT BELLY	12	THE BOARD	42

STARTERS

HOUSEMADE ROLLS honey-cayenne butter	8
NEW ENGLAND CLAM CHOWDER bacon, housemade saltine	14
LOBSTER BISQUE crème fraîche, brioche croutons	15
CRISPY OYSTER SLIDER chili-lime aioli*, pickled onion, arugula	5
LITTLE LEAF GREEN SALAD cucumber, radish, roasted shallot vinaigrette	13
DEVEILED EGGS smoked trout roe*, dill	15
LETTUCE CUPS crispy oyster, pickled vegetable, togarashi aioli*	15
POACHED PEAR SALAD pomegranate, cider vinaigrette, arugula, pepitas, feta	18
LAGER STEAMED MAINE MUSSELS herb butter, grilled baguette	19
GRIDDLED CRAB CAKE apple, pickled shallot, whole grain mustard aioli*	24
TUNA TARTARE* sesame, lime, cucumber	22

PLATES

CRISPY WHOLE FISH ginger-turmeric rub, sambal, bibb lettuce, pickled vegetables	41
PAN SEARED FLUKE maitake, bok choy, littleneck clam, dashi, chili oil	38
ROASTED TIGER SHRIMP roasted Sparrow Arc potatoes, braised cabbage, bacon, wine cream	28
MAINE LOBSTER SPAGHETTI oyster mushroom, spaghetti squash, calabrian chili butter	44
LITTLENECK & GULF SHRIMP RIGATONI broccolini, confit garlic, cacio e pepe butter, Parmesan gremolata	34
GRILLED SALMON* farro, chickpea, cauliflower, spinach, fennel purée	34
VADOUVAN SEAFOOD CURRY shrimp, mussels, lobster tail, cauliflower, pita	41
HERB ROASTED CHICKEN haricot verts, Parmesan 242 fries, thyme sauce	28
BACON CHEDDAR BURGER* caramelized onion, shoestring fries [add fried oyster, togarashi aioli*, coleslaw +4]	21

OUR SIGNATURE ROLLS

served with slaw & chips	
ETHEL ’S CREAMY LOBSTER	MP
WARM BUTTERED LOBSTER	MP
CRISPY OYSTER	28

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 jalapeño, togarashi aioli*	17
OYSTERS fries, tartar	21/38
CRISPY FISH TACOS napa cabbage slaw, cotija, salsa verde	17
BEER BATTERED FISH & CHIPS malt vinegar aioli*	25
SMOKED COD ARANCINI lemon & black pepper aioli*	12

SIDES

242 FRIES	8
SHOESTRING FRIES	8
BUTTERMILK BISCUIT honey, rosemary butter	9
CORNBREAD maple butter	9
ROASTED SPICY BROCCOLINI shallot, pickled chilis	13

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CAMBRIDGE

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COCKTAILS		WINE BY THE GLASS		BEER - DRAFT		BEER - DRAFT	
Freezer Martini three gins, dry & very cold	17	SPARKLING		Pale Lager Lager, Sacred Profane / ME 4.2% / 16oz	12	Lunch IPA, Maine Beer Co / ME 7.0% / 13oz	12
Pride of Genovia bully boy vodka, licor 43, jelinek, spiced pear cordial, lemon	16	2023 Raventós i Blanc Blanc de Blancs, Conca Del Riu Anoia	17	Tannenzäpfle Pilsner, Rothaus / GER 5.1% / 16oz	12	Unified Press Cider, Citizen Cider / VT 5.2% / 13oz	10
Night Moves rum blend, pamplemousse, lemon, ginger honey, topo chico	17	NV Cantila Della Volta Brut Rosso, Lambrusco di Sorbara, Emilia-Romagna	17	Dunkel Dark Lager, Von Trapp / VT 5.7% / 16oz	10	Alien Observer Sour Ale, Foam / VT 5.0% / 8oz	10
Thyme & Time Again thyme & fennel infused gin, boomsma, lime	16	WHITE		Ayinger Bräu-Weisse Hefeweizen, Ayinger / GER 5.1% / 16oz	11	Lolliop Forest Peach Crisp Sour Ale, Deciduous / NH 5.5% / 8oz	11
Mr. November* rye, walnut liqueur, apple shrub, lemon	17	2024 Gréteau-Medeville Sauvignon Blanc, Bordeaux	17	White Witbier, Allagash/ ME 5.2% / 13oz	10	Florid Wild Ale , Fox Farm / CT 6.8% / 8oz	12
Double Smoke Show mezcal, reposado tequila, cherry & orange liqueur, cynar, lemon	17	2024 Field Recordings Shucks, Pinot Blanc, Chalone	15	Farmhouse Pale Ale Farmhouse, Oxbow / ME 6.0% / 13oz	10	Jack Pumpkin Ale, Tilted Barn /RI 6.0% / 13oz	11
Cara Mia* bourbon, applejack, allspice dram, amaretto, angostura bitters	17	2024 Elena Walch Pinot Grigio, Alto Adige	17	Citra Free Rise Farmhouse, Trillium / MA 7.3% / 13oz	12	Gunner’s Daughter Milk Stout, Mast Landing / ME 5.5% / 8oz	11
Mai Time* privateer single barrel, select apertivo, velvet falernum, orgeat, lime	17	2023 Legado del Conde Albariño, Rías Baixas	15	Zombie Dust Pale Ale, 3 Floyds / IN 6.5% / 16oz	10	Aphrodite Imperial Stout, Dieu du Ciel / CA 6.5% / 8oz	11
ZERO PROOF - MOCKTAILS		2023 Mas La Chevaliere Chardonnay, Languedoc	18	Photon Pale Ale, Equilibrium / NY 4.8% / 13oz	11		
Gardenia NA sparkling wine, apple shrub, pomegranate	13	PINK		The Substance IPA, Bissell Brothers / ME 6.6% / 13oz	13		
Don’t Call Me Shirley giffard apertif, grenadine, ginger beer, lime	13	2024 Progressive Wine Co. Cohort 4, Pinot Noir, Russian River Valley	18	Wavetable IPA, Grimm / NY 6.7% / 16oz	12		
Enrico Pallazzo amaro Lucano NA, cherry, lemon, Topo Chico	13	2024 Maison Gutowski La Dépendance, Côtes de Provence	15	Illumin-8 IPA, Lawson’s Finest x Crowns & Hops / VT 7% / 13oz	12		
St. Agrestis ‘Phony Negroni	11	RED					
		2024 Sophie Schaal Pinot Noir, Alsace	17				
		2022 Victor Hugo Zinfandel, Paso Robles	17				
		2023 Gail Doris, Cabernet Sauvignon, Sonoma	18				

* contains nuts