

SMOKED & CURED BOARD

house smoked & cured seafood, 11 / 39
grilled sourdough, pickles, crème fraîche

STARTERS

HOUSEMADE ROLLS honey cayenne butter	8
CRISPY OYSTER SLIDER chili lime aioli*, pickled onion, arugula	5
NEW ENGLAND CLAM CHOWDER bacon, house saltine	14
LITTLE LEAF FARM GREEN SALAD radish, sunflower seeds, tomato, roasted shallot vinaigrette	16
HEIRLOOM TOMATO SALAD whipped ricotta, aged balsamic, crispy rye, basil	18
CALAMARI jalapeño, togarashi aioli*	16
CRISPY FRIED OYSTERS shoestring fries, tartar sauce	19/37
SALT & PEPPER FRIED SHRIMP peanut sauce, nuoc cham, bibb lettuce, pickled vegetables	18
GRIDDLED CRAB CAKE chipotle aioli*, grilled sweet corn, pickled shallot, watercress	24
CRISPY FISH TACOS avocado salsa verde, napa cabbage, cotija	19
SPICY BLUEFIN TUNA TARTARE* sesame, sriracha, cucumber, sweet potato chips	22
LAGER STEAMED MAINE MUSSELS parsley butter, grilled sourdough	19
ROASTED OYSTERS* Pecorino garlic butter, lemon breadcrumbs	18

LARGE FORMAT 3 - 5 PPL

PAN ROASTED BLUEFIN TUNA COLLAR 165
Korean BBQ glaze, bao buns, bok choy,
kimchi, scallion rice, sesame

[limited availability, please order at the beginning of your meal]

OUR SIGNATURE ROLLS

served with slaw & chips	
ETHEL 'S CREAMY LOBSTER	MP
WARM BUTTERED LOBSTER	MP

PLATES

TUNA POKE BOWL* brown rice, avocado, bok choy, miso dressing, sesame	28
GRILLED WHOLE FISH black garlic harissa, haricot vert & herb salad, peanut crumble	42
BLUE CRAB SPAGHETTI squash blossoms, sweet corn, basil, cacio e pepe butter	38
PAN SEARED SWORDFISH summer vegetable ratatouille, eggplant purée	42
GRILLED SALMON* chickpea & cucumber salad, cherry tomato, dill dressing, feta, za'atar oil	38
PAN SEARED BLUEFIN TUNA* sweet corn, green bean, bacon lardon, jalapeño vinaigrette	42
CRISPY FISH SANDWICH bibb lettuce, fries, tartar	21
BEER BATTERED FISH & CHIPS malt vinegar aioli*	25
MAINE LOBSTER PAPPARDELLE smoked oyster butter, shishitos, sungold tomato	48
ROASTED CHICKEN BREAST fingerling potato, roasted vidalia onion, summer squash, thyme sauce	29
PRIME CHEDDAR BURGER* bacon, caramelized onion, shoestring fries [add fried oyster, togarashi aioli*, coleslaw +4]	23
GRILLED SKIRT STEAK* Parmesan 242 fries, blistered shishitos, red wine	55

SIDES

242 FRIES	9
SHOESTRING FRIES	8
BLISTERED SHISHITO PEPPERS feta, lemon, Maldon sea salt	10
BUTTERMILK BISCUIT honey, rosemary butter	9
CORNBREAD maple butter	9
MEXICAN STREET CORN cotija, cilantro, lime crema, chili crisp	12



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

*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.

COCKTAILS

GOLDEN TIDE** row 34 x privateer single barrel rum, white rum pineapple, orgeat	17
TROPICAL FIZZ st george citrus vodka, pineapple, coconut	14
FREEZER MARTINI blend of gins featuring goldie’s, dry vermouth, ice cold	17
ESPRESSO MARTINI grey goose, atomic black coffee liqueur, espresso	18
EMERALD GARDEN gin, boomsma, mint, cucumber	15
STRAWBERRY MOON blanco tequila, daytrip strawberry amaro, lemon	15
ITALIAN SUMMER select aperitivo, italicus, prosecco, lemon	16
THE FLOOR IS GUAVA tequila, guava, spicy agave, ancho reyes	16

TREAT YOURSELF

CURRENT FASHIONED hennessy VS, eagle rare, crystal clear king cube	23
EL JEFE don julio blanco, bauchant, lime juice, egg white*	24

WINE BY THE GLASS

SPARKLING 2024 CAN SUMOI Muntanya, Montmell	16
WHITE 2024 GAINZA Bixigu, Txakoli Blanco	16
2024 J. DE VILLEBOIS Sauvignon Blanc, Val de Loire	16
2024 CELLARIO Lafrea, Vermentino, Langhe Favorita	14
2023 CHRISTINA Grüner Veltliner, Niederosterreich	16
2024 TERRA DI ASOREI Albariño, Rías Baixas	15
2023 MATCHBOOK The Arsonist, Chardonnay, Dunnigan Hills	17
2024 GASPARD Chenin Blanc, Loire Valley	15
PINK 2025 MAISON GUTOWSKI La Dépendance, Côtes de Provence	14
2024 GOBELSBURG Rosé, Zweigelt, Kamptal	16
RED 2023 MARTHA STOUMEN Post Flirtation Red, Mendocino County	17
2022 BRANDBORG Bench Lands, Pinot Noir, Umpqua Valley	16
2024 GAIL Doris, Cabernet Sauvignon, Sonoma	18

HALF POURS AVAILABLE UPON REQUEST

ZERO PROOF

PALOMA PEQUEÑA lime, grapefruit, soda	12
HUGH-NO SPRITZ non alcoholic sparkling wine, elderflower, mint	14
CELESTIAL BLOSSOMS yu no non alcoholic yuzu gin, cherry blossom tonic	13
THAT DON’T EMPRESS ME MUCH empress 0.0 indigo, lemon, cucmber tonic	14
NV WÖLFFER ESTATE Spring in a Bottle N/A, Blanc de Blancs, Airén, Mosel 200ml	13
LITE N/A Lager, Athletic Brewing / CT n/a / 12oz	9
CHOUFFE N/A Belgian Ale, D’achouffe/ BEL n/a / 11.2oz	10
SPORTZOT N/A Belgian Ale, De Halve Maan/ BEL n/a / 11.2oz	11
LITTLE APPLE N/A Cider, Hudson North / NY n/a / 12oz	8

BEER - DRAFT

SCRAG MOUNTAIN Pilsner, Lawson’s Finest / VT / 4.8% / 16oz	11
TANNENZÄPFLE Pilsner, Rothaus / GER / 5.1% / 16oz	12
WHITE Witbier, Allagash / ME / 5.2% / 13oz	11
FARMHOUSE PALE ALE Farmhouse, Oxbow / ME / 6.0% / 13oz	11
HEFE WEISSBIER Weihenstephaner / GER / 5.4% / 16oz	12
ZOMBIE DUST Pale Ale, 3 Floyds / IN / 6.5%/ 16oz	10
LITTLE SIP IPA, Lawson’s Finest / VT / 6.2% / 13oz	11
THE SUBSTANCE IPA, Bissell Brothers / ME / 6.6% / 13oz	13
LUNCH IPA, Maine Beer Co / ME / 7.0% / 13oz	13
BUILT TO SPILL Double IPA, Foam / VT / 8.0% / 13oz	12
MEADOWS Double IPA, Belleflower / Trillium / ME / 8.5% / 13oz	12
BERRIED BONES Sour Ale, Dudleytown / CT / 5.0 % / 13 oz	11
AMERICAN PORTER Porter, Stoneface / NH / 5.5% / 16 oz	10

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