

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

WATERMELON SALAD 18
peanut & tajín dukkah, cucumber, crumbled feta,
pickled peppers, basil, mint

CRISPY FISH TACOS 19
pico de gallo, queso fresco, avocado & sriracha mayo

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

BLUEFIN TUNA ‘NDUJA* 24
fry bread, tonnato, charred peach, pickled fennel

GRIDDLED CRAB CAKE 25
grilled corn, cherry tomatoes, arugula, remoulade

STEAMED MAINE MUSSELS 26
parsley butter, grilled sourdough

FRIED OYSTERS 21/38
shoestring fries, tartar

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
sungold tomatoes, cucumber salad,
avocado & Marcona almond pesto

LOBSTER ROE LINGUINE 54
shrimp, mussels, lobster, cherry tomato,
zucchini, smoked uni butter

PAN SEARED MONKFISH 37
fennel soubise, shishito peppers,
crispy capers, cherry tomato vinaigrette

GRILLED SWORDFISH 44
lentils, leeks, baby carrots, mushrooms,
lemon-thyme butter

BEER BATTERED FISH & CHIPS 25
malt vinegar aioli*

EAST CAPE SCALLOPS* 42
chickpea & romano bean ragout,
creamed corn, chermoula

PAN ROASTED SHRIMP & RICOTTA GNOCCHI 38
rainbow Swiss chard, pole beans,
grape tomatoes, chili & garlic butter

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

GRILLED SKIRT STEAK* 58
Parmesan-herb 242 fries,
grilled asparagus, bordelaise

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

MEXICAN STREET CORN 12
lime crema, queso fresco, cilantro, chili flakes

GRILLED ZUCCHINI 11
sweet & sour sauce, sesame wonton crumble

COCKTAILS

GOLDEN TIDE** privateer new england reserve, planteray 3 star, pineapple, orgeat	17
ESPRESSO MARTINI grey goose, espresso, atomic black coffee liqueur	19
ITALIAN SUMMER select aperitivo, italicus, prosecco, lemon	16
FREEZER MARTINI three gins, served ice cold	17
TROPICAL FIZZ st. george citrus vodka, pineapple, coconut, soda water	14
STRAWBERRY MOON tequila, lemon, daytrip strawberry amaro	15
EASY RIDER old bardstown, lemon, mint	15
SUNSET EMBERS mezcal, orange liqueur, mango, lime, Thai chili	16

**Contains tree nuts

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
2024 J. DE VILLEBOIS Sauvignon Blanc, Val de Loire	16
2024 TERRA DI ASOREI Albariño, Rías Baixas	15
2024 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
2024 GOBELSBURG Rosé, Zweigelt, Kamptal	16
RED	
2023 MARTHA STOUMEN best served chilled Post Flirtation Red, Mendocino County	17
2022 BRANDBORG Bench Lands, Pinot Noir, Umpqua Valley	15
2023 PAYSAN Cabernet Sauvignon, Monterey	18

HALF POURS OF WINE AVAILABLE UPON REQUEST

BEER - DRAFT

SCRAG MOUNTAIN Pilsner, Lawson’s Finest / VT / 4.8% / 16oz	11
HELLES Helles Lager, Andechs / GER / 4.8% / 16oz	11
TANNENZÄPFLE Pilsner, Rothaus / GER / 5.1% / 16oz	12
TINES Märzen, Fox Farm / CT / 6.0% / 16oz	12
FRECKLED FIELDS Farmhouse, Fox Farm / CT / 5.0% / 8oz	9
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
LUNCH IPA, Maine Beer Co / ME / 7.0% / 13oz	13
SPINACH IPA, Other Half / NY / 7.0% / 8oz	10
MEADOWS Double IPA, Belleflower / Trillium / ME / 8.5% / 13oz	12
DAILY SERVING: BLACKBERRY & RASPBERRY Sour Ale, Trillium / MA / 4.5% / 8oz	11
RAINBOW SHERBET Sour Ale, Prairie Ales / OK / 5.2% / 8oz	10
NIGHT WINDOWS	10

ZERO PROOF

HUGH-NO SPRITZ NA sparkling wine, mint, giffard elderflower	14
IN THE SHRUB WE ALL FAM grapefruit & mint shrub, soda water	12
PALOMA PEQUEÑA lime, grapefruit, soda	12
TEMPERANCE TANTRUM** lucano n/a, orgeat, lime, pineapple	13
THAT DON’T EMPRESS ME MUCH empress 0.0 indigo, lemon, mint, cucumber 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	10
CHOUFFE N/A Belgian Ale, D’achouffe BEL n/a 11.2oz	11
RUN WILD N/A IPA, Athletic Brewing CT n/a 12oz	10
SIP’N N/A IPA, Lawson’s Finest VT n/a 12oz	10
DARK & GOURDY N/A Pumpkin Porter, Athletic Brewing CT n/a 12oz	8
LITTLE APPLE N/A Cider, Hudson North NY n/a 12oz	9