

SMOKED & CURED BOARD

house smoked & cured seafood, 11 / 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, housemade saltine

LOBSTER & CORN BISQUE 16
brioche crouton, basil oil

LITTLE LEAF GREEN SALAD 16
radish, sunflower seeds, tomato,
roasted shallot vinaigrette

HEIRLOOM TOMATO SALAD 20
basil, pinenut , mozzarella, aged balsamic

GRIDDLED CRAB CAKE 24
chipotle aioli*, grilled sweet corn, pickled shallot,
watercress

SPICY TUNA TARTARE* 21
sesame, sriracha, cucumber, sweet potato chips

CRISPY FRIED CALAMARI 16
jalapeño, togarashi aioli*

LAGER STEAMED MAINE MUSSELS 21
parsley butter, grilled sourdough

SALT & PEPPER FRIED SHRIMP 18
nouc cham, peanut sauce, bibb lettuce,
pickled vegetables

CRISPY FRIED OYSTERS 19/37
fries, tartar

OUR SIGNATURE ROLLS

served with slaw & chips

ETHEL’S CREAMY LOBSTER MP

WARM BUTTERED LOBSTER MP

CRISPY OYSTER 25

PLATES

BRIOCHE CRUSTED COD 39
charred leek purée, roasted potato, green beans,
salsa verde

PAN SEARED SWORDFISH 42
ricotta gnocchi, rattouille, tomato vinaigrette, basil

GRILLED ATLANTIC SALMON* 38
chickpea & cucumber salad, cherry tomato,
dill dressing, feta, za’atar oil

GRILLED LOCAL BLUEFIN TUNA* 44
sweet corn, green beans, bacon lardon,
jalapeño vinaigrette

SHRIMP RIGATONI 33
Sungold tomato, Calabrian chili butter,
Parmesan gremolata

BLUE CRAB SPAGHETTI 38
squash blossoms, corn, cacio e pepe butter, basil

BEER BATTERED FISH & CHIPS 25
malt vinegar aioli*

CRISPY FISH TACOS 21
lime crema, pineapple salsa, fresno

GRILLED FLAT IRON STEAK* 42
Parmesan 242 fries, blistered shishito, red wine sauce

ROASTED CHICKEN BREAST 29
fingerling potato, roasted vidalia onion, summer squash,
thyme sauce

PRIME CHEDDAR BURGER* 23
bacon, caramelized onion, 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

BLISTERED SHISHITOS 12
roasted tomato aioli*, crispy garlic

CRISPY JAPANESE EGGPLANT 12
sweet chili glaze, sesame, scallion

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

FREEZER MARTINI	17
three gins, dry & very cold	
TROPICAL FIZZ	14
st. george citrus vodka, pineapple, coconut, soda water	
GOLDEN TIDE*	17
row 34 x privateer single barrel rum, white rum, pineapple, orgeat	
SMOKY SMOOTH	17
mezcal, bergamot, spicy pepper syrup, lime	
STRAWBERRY MOON	15
blanco tequila, daytrip strawberry amaro, lemon	
HOT & (UN)BOTHERED	16
st. george green chili, ancho reyes, lime, fresno	
ROSE BOULEVARD	17
bourbon, distilleria dell'alpe rosen bitter, punt e mes	
ESPRESSO MARTINI	18
grey goose, espresso, atomic black coffee liqueur	
ITALIAN SUMMER	16
select aperitivo, italicus, prosecco, lemon	
CURRENT FASHIONED	23
eagle rare 10yr, cognac, demerara, angostura	
ZERO PROOF	
HUGH-NO SPRITZ	14
NA sparkling wine, elderflower, mint	
PALOMA PEQUEÑA	12
lime, grapefruit, soda	
CELESTIAL BLOSSOMS	13
yu no NA yuzu gin, cherry blossom tonic	
THAT DON'T EMPRESS ME MUCH	14
empress 0.0 indigo, lemon, cucumber tonic	
BITTER BREEZE	13
amaro lucano NA amaro, grapefruit soda	
NV WÖLFFER ESTATE	13
Spring in a Bottle N/A, Blanc de Blancs, Airén, Mosel 200ml	
LITE	7
N/A Lager, Athletic Brewing / CT / n/a / 12oz	
NA CHOUFFE	9
N/A Belgian Ale, D'achouffe / BEL / n/a / 11.2oz	
SIP'N	10
N/A IPA, Lawson's Finest / VT / n/a / 12oz	
DARK & GOURDY	8
N/A Pumpkin Porter, Athletic Brewing / CT / n/a / 12oz	

BEER - DRAFT

SCRAG MOUNTAIN	11
Pilsner, Lawson's Finest / VT / 4.8% / 16oz	
TANNENZÄPFLE	12
Pilsner, Rothaus / GER / 5.1% / 16oz	
WHITE	11
Witbier, Allagash / ME / 5.2% / 13oz	
HEFE WEISSBIER	12
Hefeweizen, Weihenstephaner / GER / 5.4% / 16oz	
LITTLE SIP	11
IPA, Lawson's Finest / VT / 6.2% / 13oz	
THE SUBSTANCE	13
IPA, Bissell Brothers / ME / 6.6% / 13oz	
GREEN WIZARD	11
West Coast Style IPA, Widowmaker / MA / 6.6% 13oz	
LUNCH	13
IPA, Maine Beer Co. / ME / 7.0% / 13oz	
DAILY SERVING TROPICAL PUNCH	11
Sour Ale, Trilium / MA / 4.2% / 8oz	
AMERICAN PORTER	10
Porter, Stoneface / NH / 5.5% / 16oz	
WINE BY THE GLASS	
SPARKLING	
2024 CAN SUMOI	16
Muntanya, Montmell	
WHITE	
2024 J. DE VILLEBOIS	16
Sauvignon Blanc, Val de Loire	
2024 GAINZA	16
Bixigu, Txakoli Blanco	
2024 GASPARD	15
Chenin Blanc, Loire Valley	
2024 TERRA DI ASOREI	15
Albariño, Rias Baixas	
2024 CHRISTINA	16
Grüner Veltliner, Niederösterreich	
2024 MAS LA CHEVALIERE	18
Chardonnay, Languedoc	
PINK	
2024 MAISON GUTOWSKI	13
La Dépendance, Côtes de Provence	
RED	
2023 MARTHA STOUMEN best served chilled	17
Post Flirtation Red, Mendocino County	
2022 BRANDBORG	15
Bench Lands, Pinot Noir, Umpqua Valley	
2023 GAIL	18
Doris, Cabernet Sauvignon, Sonoma	