

SMOKED & CURED

served with grilled bread, pickled onion, crème fraîche			
CLASSIC SALMON*	15	BLUEFISH PÂTÉ	13
SALMON GRAVLAX*	15	SHRIMP PIMENTO	14
MAPLE SALMON BELLY	14	WHITEFISH PÂTÉ	9
		THE BOARD	42

STARTERS

NEW ENGLAND CLAM CHOWDER	14
bacon, house saltine	
LOBSTER BISQUE	16
crème fraîche, brioche croutons	
CRISPY OYSTER SLIDER	5
chili-lime aioli*, pickled onion, arugula	
LITTLE LEAF GREEN SALAD	16
cucumber, radish, roasted shallot vinaigrette	
DEILED EGGS	15
smoked trout roe*, dill	
LETTUCE CUPS	15
crispy oyster, pickled vegetable, togarashi aioli*	
GRIDDLED CRAB CAKE	24
apple, pickled shallot, whole grain mustard aioli*	
LAGER STEAMED MAINE MUSSELS	19
parsley butter, grilled sourdough	
TUNA TARTARE *	22
sesame, lime, cucumber	

PLATES

CRISPY WHITEFISH & ROMAINE	19
avocado, radish, toasted sesame & ginger dressing	
BLUE CRAB RICE BOWL	27
bok choy, ponzu, scallion, fried egg*	
TUNA POKE BOWL*	29
brown rice, avocado, bok choy, miso dressing, sesame	
GULF SHRIMP PASTA	29
calabrian chili butter, rapini, meyer lemon breadcrumbs	
GRILLED SALMON*	27
roasted chicories, apple, blood orange, black pepper vinaigrette	
PAN SEARED RAINBOW TROUT	24
Marsh Hen Mills grits, bacon, spinach	
GRILLED CHICKEN SANDWICH	18
ciabatta, provolone, rapini, lemon pepper aioli*	
SALMON BURGER	19
tzatziki, marinated cucumber, red onion	
BACON CHEDDAR BURGER*	21
caramelized onion	
[add fried oyster, togarashi aioli*, coleslaw +4]	

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	16
jalapeño, togarashi aioli*	
OYSTERS	19/37
fries, tartar	
CRISPY FISH TACOS	19
napa cabbage slaw, cotija, salsa verde	
BEER BATTERED FISH & CHIPS	25
malt vinegar aioli*	
FRIED FISH SANDWICH	21
bibb lettuce, dill pickle & tabasco aioli*	

SIDES

242 FRIES	8
SHOESTRING FRIES	8
MARSH HEN MILLS GRITS	9
BUTTERMILK BISCUIT	9
honey, rosemary butter	
CORNBREAD	9
maple butter	

COCKTAILS		WINE BY THE GLASS		BEER - DRAFT		BEER - DRAFT	
Freezer Martini three gins, dry & very cold	17	SPARKLING 2023 Raventós i Blanc Blanc de Blancs, Conca Del Riu Anoia	17	Pale Lager Lager, Sacred Profane / ME 4.2% / 16oz	12	Tall Kiwi IPA, Other Half / NY 7.0% / 13oz	12
Pride of Genovia bully boy vodka, licor 43, jelinek, spiced pear	16	NV Cantina Della Volta Brut Rosso, Lambrusco di Sorbara, Emilia-Romagna	17	Tannenzäpfle Pilsner, Rothaus / GER 5.1% / 16oz	12	Illumin-8 IPA, Lawson's Finest / Crowns & Hops / VT 7% / 13oz	12
Night Moves rum blend, pamplemousse, ginger honey, topo chico	17	WHITE 2024 Field Recordings Shucks, Pinot Blanc, Chalone	15	Pilsner Bohemian Pilsner, Von Trapp / VT 5.4% / 16oz	8	Lunch IPA, Maine Beer Co / ME 7.0% / 13oz	12
Thyme & Time Again thyme & fennel infused gin, boomsma, lime	16	2024 Cellario Lafrea, Vermentino, Langhe Favorita	17	Ayinger Bräu-Weisse Hefeweizen, Ayinger / GER 5.1% / 16oz	11	Standard Cider, Hudson North / NY 5.0% / 16oz	10
Mr. November* rye, walnut liqueur, apple shrub	17	2022 Raimbault-Pineau Sauvignon Blanc, Coteaux du Giennois	17	White Witbier, Allagash / ME 5.2% / 13oz	10	Alien Observer Sour Ale, Foam / VT 5.0% / 8oz	10
Double Smoke Show mezcal, reposado tequila, cherry & orange liqueur, cynar	17	2024 Copin Daybreak, Sonoma County	15	Farmhouse Pale Ale Farmhouse, Oxbow / ME 6.0% / 13oz	10	Charmes & Hexes Blackberry Plum Sour Ale, Banded Brewing / NH 5.2% / 13oz	9
Cara Mia* bourbon, applejack, allspice dram, amaretto, angostura bitters	17	2024 Legado del Conde Albariño, Rias Baixas	15	Zombie Dust Pale Ale, 3 Floyds / IN 6.5% / 16oz	10	Jack Pumpkin Ale, Tilted Barn / RI 6.0% / 13oz	11
Mai Time* privateer single barrel, select apertivo, velvet falernum, orgeat, lime	17	2024 Mas La Chevaliere Chardonnay, Languedoc	18	The Substance IPA, Bissell Brothers / ME 6.6% / 13oz	13	Gunner's Daughter Milk Stout, Mast Landing / ME 5.5% / 13oz	10
ZERO PROOF - MOCKTAILS		PINK 2024 Progressive Wine Co. Cohort 4, Pinot Noir, Russian River Valley	18	Wavetable IPA, Grimm / NY 6.7% / 16oz	12	Ashlawn Coffee Stout, Fox Farm / CT 7.0% / 13oz	11
Gardenia NA sparkling wine, apple shrub, pomegranate	13	2024 Maison Gutowski La Dépendance, Côtes de Provence	15	Wild at Heart IPA, Vitamin Sea / MA 6.0% / 13oz	11	Sauron's Night Light Porter, Brick & Feather / MA 7.3% / 13oz	11
Don't Call Me Shirley giffard apertif, grenadine, ginger beer, lime	13	RED 2023 Thibault Ducroux En Roue Libre, Gamay, Beaujolais	17				
Enrico Pallazzo amaro Lucano NA, cherry, lemon, Topo Chico	13	2022 Brandborg Bench Lands, Pinot Noir, Umpqua Valley	15				
St. Agrestis 'Phony Negroni	11	2022 Victor Hugo Zinfandel, Paso Robles	17				
		2023 Gail Doris, Cabernet Sauvignon, Sonoma	18				

* contains nuts