

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, house saltine

LOBSTER & SWEET CORN BISQUE 16
chili oil, croutons

LITTLE LEAF GREEN SALAD 16
carrot, cucumber, radish, roasted shallot vinaigrette

HEIRLOOM TOMATO SALAD 21
fresh mozzarella, basil pesto, grilled bread

GRILLED NECTARINE & FETA SALAD 18
fennel, Marcona almonds, citrus vinaigrette

SPICY TUNA TARTARE* 22
sesame, cucumber, sweet potato chips

CRISPY FRIED CALAMARI 16
jalapeño, togarashi aioli

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

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

LAGER STEAMED MAINE MUSSELS 21
herb butter, grilled sourdough

LARGE FORMAT 2-4 PPL

PAN ROASTED LOBSTERS* 165
Korean BBQ glaze, boa 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

CRISPY OYSTER & BACON 25
brown butter, Tabasco aioli*

PLATES

GRILLED BLUEFIN TUNA* 38
sweet corn, haricot vert, bacon lardon, jalapeño vinaigrette

PAN SEARED MONKFISH 36
charred leek purée, roasted potato, haricot verts, salsa verde

GRILLED SALMON* 38
chickpea & cucumber salad, cherry tomato, dill dressing, feta

MAINE LOBSTER LINGUINE CARBONARA 49
housemade guanciale, English peas, pickled sweet peppers

BLUE CRAB CAMPANELLE 37
squash blossom, sweet corn, cacio e pepe butter, basil

BEER BATTERED FISH & CHIPS 25
malt vinegar aioli*

CRISPY FRIED OYSTERS 19/37
fries, tartar

CRISPY FISH TACOS 21
sweet corn slaw, pepper relish, Cotija

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

GRILLED SKIRT STEAK* 56
Parmesan 242 fries, shishitos, 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

BLISTERED SHISHITO PEPPERS 12
Sherry vinegar, ricotta salata, toasted coriander, mint

GRILLED ZUCCHINI 12
herb ricotta, candied pepitas

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.