

SMOKED & CURED BOARD

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

STARTERS

CRISPY OYSTER SLIDER 5
chili-lime aioli*, pickled onion, arugula

NEW ENGLAND CLAM CHOWDER 14
bacon, housemade saltine

LOBSTER & BUTTERNUT SQUASH BISQUE 16
brioche crouton, chili oil

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

ROASTED CARROT SALAD 20
whipped feta, harissa vinaigrette , farro, walnuts

GRIDDLED CRAB CAKE 24
squash purée, apple & celery root remoulade

CRISPY FRIED CALAMARI 19
jalapeño, togarashi aioli*

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

CRISPY FRIED OYSTERS 19/37
fries, tartar

LAGER STEAMED MAINE MUSSELS 21
parsley butter, grilled sourdough

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

OUR SIGNATURE ROLLS

served with slaw & chips

ETHEL 'S CREAMY LOBSTER MP

WARM BUTTERED LOBSTER MP

CRISPY OYSTER 25

PLATES

SHRIMP CAESAR SALAD 22
romaine, pickled onion, brioche croutons

BLUEFIN TUNA POKE BOWL* 32
brown rice, avocado, broccoli, miso dressing, sesame

CHILLED SOBA NOODLES 26
blue crab, chili crunch, sweet corn, fried shiitake
mushrooms

GRILLED ATLANTIC SALMON* 29
Moroccan cous cous, pomegranate, toasted walnut
aillade, mint, delicata squash

BEER BATTERED FISH & CHIPS 25
malt vinegar aioli*

CRISPY FISH TACOS 19
lime crema, pineapple salsa, fresno

CRISPY FISH SANDWICH 21
bibb lettuce, spicy tartar sauce,
bread and butter pickles

GRILLED CHICKEN SANDWICH 18
cheddar, pickled red onion,arugula,
tarragon aioli*

SHORT RIB SANDWICH 20
arugula, pesto aioli, ciabatta

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



COCKTAILS

FREEZER MARTINI	17
three gins, dry & very cold	
PERA SPEZIATA	16
select aperitivo, st. george spiced pear, orange, sparkling wine, soda	
SECOND BREAKFAST	16
earl grey infused vodka, montenegro, vanilla, lemon	
SMOKY SMOOTH	17
mezcal, bergamot, spicy pepper syrup, lime	
PERSEPHONE ’S POTION**	16
amaretto, cognac, pomegranate, lime	
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	
SOUTHERN RYE OLD FASHIONED	15
Elijah Craig Rye, demerara, bitters, orange	
EC will be donating \$1 for every Old Fashioned sold to the Southern Smoke Foundation	

TREAT YOURSELF

CURRENT FASHIONED	23
Ten to One rum, cognac, demerara, angostura	
YUZU SAKETINI	22
ketel one, tsuru-ume yuzu sake liqueur, cranberry	

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, cucmber 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	
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	

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 Biexas	
2024 CHRISTINA	16
Grüner Veltliner, Niederosterreich	
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	
BEER - DRAFT	
SCRAG MOUNTAIN	11
Pilsner, Lawson’s Finest / VT / 4.8% / 16oz	
TANNENZÄPFLE	12
Pilsner, Rothaus / GER / 5.1% / 16oz	
OCTOBERFEST	11
Märzen, Von Trapp/ VT / 5.6% / 16oz	
WHITE	11
Witbier, Allagash / ME / 5.2% / 13oz	
FORT POINT	13
Pale Ale, Trillium / MA / 6.6% / 13oz	
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	