

SMOKED & CURED

served with grilled bread, pickled onion, crème fraîche			
RAINBOW TROUT	13	SALMON PÂTÉ	13
BLUEFISH PÂTÉ	13	SHRIMP PIMENTO	14
SPICY TUNA PÂTÉ	14	THE BOARD	39

STARTERS

CRISPY OYSTER SLIDER	5
chili lime aioli*, pickled onion, arugula	
HOUSEMADE ROLLS	8
honey-cayenne butter	
NEW ENGLAND CLAM CHOWDER	14
bacon, house saltine	
LITTLE LEAF GREEN SALAD	16
radish, cucumber, thyme & dijon vinaigrette	
GRIDDLED CRAB CAKE	24
green goddess, pea shoots, pickled shallot, orange	
ASPARAGUS & SNAP PEA SALAD	19
radish, spring onion vinaigrette, whipped goat cheese, crispy quinoa	
LAGER STEAMED MAINE MUSSELS	21
parsley butter, grilled sourdough	
SPICY TUNA TARTARE*	22
sesame, sriracha, cucumber, sweet potato chips	
SALT & PEPPER FRIED SHRIMP	18
peanut sauce, nuoc cham, bibb lettuce, pickled vegetables	
ROASTED OYSTERS	18
Calabrian chili butter, bread crumbs, lemon	
LITTLENECK CLAM TOAST	20
confit garlic butter, lemon mascarpone, sourdough	

PLATES

TUNA POKE BOWL*	28
brown rice, ponzu, avocado, cucumber, chili lime aioli	
BRIOCHE CRUSTED HAKE	39
green lentils, asparagus, saffron shellfish cream, tarragon	
PAN SEARED MONKFISH	36
Maine yellow eye bean ragout, spring onion, bacon, herb pesto	
GRILLED SALMON*	38
couscous, snap pea, olive, sumac vinaigrette, labneh	
WILD GULF SHRIMP RIGATONI	33
confit garlic, chili, lemon, parsley gremolata	
GRILLED SKIRT STEAK*	56
Parmesan 242 fries, asparagus, red wine sauce	
GRILLED CHICKEN BREAST	29
fingerling potato, beech mushroom, green garlic, salsa verde	
BACON CHEDDAR BURGER*	21
caramelized onion [add fried oyster, togarashi aioli*, coleslaw +4]	

OUR SIGNATURE ROLLS

served with slaw & chips	
CREAMY CRAB	28
CRISPY SHRIMP	27

Parties of 10 or more will be subject to an automatic 20% gratuity.

*Items served raw or undercooked. 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.

FRIED TO ORDER

CALAMARI	16
jalapeño, togarashi aioli*	
OYSTERS	19/37
fries, tartar	
CRISPY FISH TACOS	19
avocado, pineapple salsa, lime crema	
FISH SANDWICH	21
shredded lettuce, tartar sauce	
BEER BATTERED FISH & CHIPS	25
malt vinegar aioli*	
SHORT RIB RANGOONS	19
ponzu, scallion	

SIDES

242 FRIES	9
SHOESTRING FRIES	8
MAC & CHEESE	10
BUTTERMILK BISCUIT	9
honey, rosemary butter	
CORNBREAD	9
maple butter	
GRILLED ASPARAGUS	12
lemon, Parmesan	

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