

SMOKED & CURED

served with grilled bread, pickled onion, crème fraîche			
CLASSIC SALMON*	14	MANILA CLAM ESCABECHE	15
SALMON GRAVLAX*	15	SHRIMP PIMENTO	13
SMOKED SCALLOP*	14	STEELHEAD TROUT PÂTÉ	14
FIVE SPICE MACKEREL	14	WHITEFISH PÂTÉ	9
		THE BOARD	42

STARTERS

HOUSEMADE ROLLS	8
honey-cayenne butter	
NEW ENGLAND CLAM CHOWDER	
bacon, housemade saltine	
LOBSTER BISQUE	15
crème fraîche, brioche croutons	
CRISPY OYSTER SLIDER	5
chili-lime aioli*, pickled onion, arugula	
LITTLE LEAF GREEN SALAD	13
cucumber, radish, roasted shallot vinaigrette	
DEVEILED 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
herb butter, grilled sourdough	
TUNA TARTARE*	24
sesame, lime, cucumber	

PLATES

CRISPY WHOLE FISH	41
ginger-turmeric rub, sambal, bibb lettuce, pickled vegetables	
PAN SEARED FLUKE	38
maitake, bok choy, littleneck clam, dashi, chili oil	
HERB CRUSTED HAKE	36
roasted Sparrow Arc potatoes, braised cabbage, bacon, wine cream	
MAINE LOBSTER SPAGHETTI	44
oyster mushroom, spaghetti squash, calabrian chili butter	
LITTTLENECK & GULF SHRIMP RIGATONI	34
broccolini, confit garlic, cacio e pepe butter, Parmesan gremolata	
GRILLED SALMON*	34
farro, chickpea, cauliflower, spinach, fennel purée	
VADOUVAN SEAFOOD CURRY	41
shrimp, mussels, lobster tail, cauliflower, pita	
HERB ROASTED CHICKEN	29
haricot verts, Parmesan 242 fries, thyme sauce	
BACON CHEDDAR BURGER*	21
caramelized onion, shoestring fries	
[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	18

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	17
jalapeño, togarashi aioli*	
OYSTERS	20/38
fries, tartar	
CRISPY FISH TACOS	17
napa cabbage slaw, cotija, salsa verde	
BEER BATTERED FISH & CHIPS	25
malt vinegar aioli*	
FRIED FISH SANDWICH	20
bibb lettuce, dill pickle & tabasco aioli*	
SHORT RIB RANGOONS	14
scallion, gochugaru	

SIDES

242 FRIES	8
SHOESTRING FRIES	8
BUTTERMILK BISCUIT	9
honey, rosemary butter	
CORNBREAD	9
maple butter	
ROASTED SPICY BROCCOLINI	13
shallot, pickled chilis	

COCKTAILS		WINE BY THE GLASS		BEER - DRAFT		BEER - DRAFT	
Freezer Martini three gins, dry & very cold	17	SPARKLING		Pale Lager	12	Illumin-8	12
		2023 Raventós i Blanc Blanc de Blancs, Conca Del Riu Anoia	17	Lager, Sacred Profane / ME 4.2% / 16oz		IPA, Lawson's Finest / Crowns & Hops / VT 7% / 13oz	
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	Lunch IPA, Maine Beer Co / ME 7.0% / 13oz	12
Night Moves rum blend, pamplemousse, ginger honey, topo chico	17	WHITE		Pilsner	8	Unified Press Cider, Citizen Cider / VT 5.2% / 13oz	10
		2024 Field Recordings Shucks, Pinot Blanc, Chalone	15	Bohemian Pilsner, Von Trapp / VT 5.4% / 16oz			
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	Alien Observer Sour Ale, Foam / VT 5.0% / 8oz	10
Mr. November* rye, walnut liqueur, apple shrub	17	2024 Raimbault-Pineau Sauvignon Blanc, Coteaux du Giennois	17				
		2024 Elena Walch Pinot Grigio, Alto Adige	17	White Witbier, Allagash / ME 5.2% / 13oz	10	Charmes & Hexes Blackberry Plum Sour Ale, Banded Brewing / NH 5.2% / 13oz	9
Double Smoke Show mezcal, reposado tequila, cherry & orange liqueur, cynar	17	2023 Legado del Conde Albariño, Rías Baixas	15	Farmhouse Pale Ale Farmhouse, Oxbow / ME 6.0% / 13oz	10	Florid Wild Ale , Fox Farm / CT 6.8% / 8oz	12
Cara Mia* bourbon, applejack, allspice dram, amaretto, angostura bitters	17	2023 Mas La Chevaliere Chardonnay, Languedoc	18	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	PINK		The Substance IPA, Bissell Brothers / ME 6.6% / 13oz	13	Gunner's Daughter Milk Stout, Mast Landing / ME 5.5% / 8oz	11
		2024 Progressive Wine Co. Cohort 4, Pinot Noir, Russian River Valley	18				
ZERO PROOF - MOCKTAILS		2024 Maison Gutowski La Dépendance, Côtes de Provence	15	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	RED		Trailside IPA, Trillium / MA 6.8% / 16oz	12	Sauron's Night Light Porter, Brick & Feather / MA 7.3% / 13oz	11
		2023 Thibault Ducroux En Roue Libre, Gamay, Beaujolais	17				
Don't Call Me Shirley giffard apertif, grenadine, ginger beer, lime	13	2024 Sophie Schaal Pinot Noir, Alsace	17				
Enrico Pallazzo amaro Lucano NA, cherry, lemon, Topo Chico	13	2022 Victor Hugo Zinfandel, Paso Robles	17				
St. Agrestis 'Phony Negroni	11	2023 Gail Doris, Cabernet Sauvignon, Sonoma	18				

* contains nuts