

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, housemade saltine

LOBSTER & BUTTERNUT SQUASH BISQUE 16
pepitas, chili oil

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

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

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

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

CRISPY FRIED CALAMARI 16
jalapeño, togarashi aioli*

LAGER STEAMED MAINE MUSSELS 21
parsley butter, grilled sourdough

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

CRISPY FRIED OYSTERS 19/37
fries, tartar

LARGE FORMAT 2-4 PPL

PAN ROASTED LOBSTERS* 165
Korean BBQ glaze, bao 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 25

PLATES

BRIOCHE CRUSTED COD 39
charred leek purée, roasted potato, green beans,
salsa verde

PAN SEARED SWORDFISH 42
ricotta gnocchi, ratatouille, tomato vinaigrette, basil

GRILLED ATLANTIC SALMON* 39
Moroccan cous cous, pomegranate, toasted walnut
aillade, mint, delicata squash

GRILLED LOCAL BLUEFIN TUNA* 44
sweet corn, green beans, bacon lardon,
jalapeño vinaigrette

PAN SEARED SKATE WING 34
rice & lentil pilaf, blue crab, tomato & caper butter

SHRIMP RIGATONI 32
Jimmy Nardello peperonata, pecorino, oregano,
sourdough breadcrumbs

BLUE CRAB SPAGHETTI 38
zucchini, corn, cacio e pepe butter, basil

BEER BATTERED FISH & CHIPS 25
malt vinegar aioli*

CRISPY FISH TACOS 21
lime crema, pineapple salsa, fresno, cotija

GRILLED SKIRT STEAK* 56
fingerling potatoes, roasted oyster mushrooms,
chipollini onion, red wine sauce

ROASTED CHICKEN BREAST 29
mustard spaetzle, braised cabbage, bacon, thyme
sauce

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

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.

COCKTAILS

FREEZER MARTINI three gins, dry & very cold	17
PERA SPEZIATA select aperitivo, st. george spiced pear, orange, sparkling wine, soda	16
SECOND BREAKFAST earl grey infused vodka, montenegro, vanilla, lemon	16
SMOKY SMOOTH mezcal, bergamot, spicy pepper syrup, lime	17
PERSEPHONE 'S POTION amaretto, cognac, pomegranate, lime	16
HOT & (UN)BOTHERED st. george green chili, ancho reyes, lime, fresno	16
ROSE BOULEVARD bourbon, distilleria dell'alpe rosen bitter, punt e mes	17
ESPRESSO MARTINI grey goose, espresso, atomic black coffee liqueur	18
SOUTHERN RYE OLD FASHIONED Elijah Craig Rye, demerara, bitters, orange EC will be donating \$1 for every Old Fashioned sold to the Southern Smoke Foundation	15

TREAT YOURSELF

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

ZERO PROOF

HUGH-NO SPRITZ NA sparkling wine, elderflower, mint	14
PALOMA PEQUEÑA lime, grapefruit, soda	12
CELESTIAL BLOSSOMS yu no NA yuzu gin, cherry blossom tonic	13
THAT DON'T EMPRESS ME MUCH empress 0.0 indigo, lemon, cucmber tonic	14
BITTER BREEZE amaro lucano NA amaro, grapefruit soda	13
NV WÖLFFER ESTATE Spring in a Bottle N/A, Blanc de Blancs, Airén, Mosel 200ml	13
LITE N/A Lager, Athletic Brewing / CT / n/a / 12oz	7
SIP'N N/A IPA,Lawson's Finest / VT / n/a / 12oz	10
DARK & GOURDY N/A Pumpkin Porter, Athletic Brewing / CT / n/a / 12oz	8

WINE BY THE GLASS

SPARKLING 2024 CAN SUMOI Muntanya, Montmell	16
WHITE 2024 J. DE VILLEBOIS Sauvignon Blanc, Val de Loire	16
2024 GAINZA Bixigu, Txakoli Blanco	16
2024 GASPARD Chenin Blanc, Loire Valley	15
2024 TERRA DI ASOREI Albariño, Rias Biaxas	15
2024 CHRISTINA Grüner Veltliner, Niederosterreich	16
2024 MAS LA CHEVALIERE Chardonnay, Languedoc	18
PINK 2024 MAISON GUTOWSKI La Dépendance, Côtes de Provence	13
RED 2023 MARTHA STOUMEN best served chilled Post Flirtation Red, Mendocino County	17
2022 BRANDBORG Bench Lands, Pinot Noir, Umpqua Valley	15
2023 GAIL Doris, Cabernet Sauvignon, Sonoma	18
BEER - DRAFT	
SCRAG MOUNTAIN Pilsner, Lawson's Finest / VT / 4.8% / 16oz	11
TANNENZÄPFLE Pilsner, Rothaus / GER / 5.1% / 16oz	12
OCTOBERFEST Märzen, Von Trapp/ VT / 5.6% / 16oz	11
WHITE Witbier, Allagash / ME / 5.2% / 13oz	11
FORT POINT Pale Ale, Trillium / MA / 6.6% / 13oz	13
LITLLE SIP IPA, Lawson's Finest / VT / 6.2% / 13oz	11
THE SUBSTANCE IPA, Bissell Brothers / ME / 6.6% / 13oz	13
GREEN WIZARD West Coast Style IPA, Widowmaker / MA / 6.6% 13oz	11
LUNCH IPA, Maine Beer Co. / ME / 7.0% / 13oz	13
DAILY SERVING TROPICAL PUNCH Sour Ale, Trilium / MA / 4.2% / 8oz	11