

SMOKED & CURED

served with grilled bread, pickled onion, crème fraîche			
MAPLE SALMON BELLY	14	SALMON PÂTÉ	14
CITRUS STEELHEAD TROUT*	14	SHRIMP PIMENTO	14
TUNA PASTRAMI	16	THE BOARD	39
RAINBOW TROUT	13		

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	
SALT & PEPPER FRIED SHRIMP	18
peanut sauce, nuoc cham, bibb lettuce, pickled vegetables	
SPICY TUNA TARTARE*	22
sesame, sriracha, cucumber, sweet potato chips	

PLATES

TUNA POKE BOWL*	28
brown rice, ponzu, avocado, cucumber, jalapeño, chili lime aioli*	
BRIOCHE CRUSTED HADDOCK	39
green lentils, asparagus, saffron shellfish cream, tarragon	
PAN SEARED MONKFISH	36
yellow eyed 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	
PRIME CHEDDAR BURGER*	23
bacon, caramelized onion, 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 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
mango salsa, cabbage slaw, jalapeño, avocado	
CRISPY FISH SANDWICH	21
shredded lettuce, tartar sauce	
BEER BATTERED FISH & CHIPS	25
malt vinegar aioli*	

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	
FINGERLING POTATOES	10
spring garlic, salsa verde	

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