

SMOKED & CURED BOARD

house smoked & cured seafood,
grilled sourdough, pickles, crème fraîche

11 / 39

STARTERS

HOUSEMADE ROLLS
honey cayenne butter

8

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

5

NEW ENGLAND CLAM CHOWDER
bacon, house saltine

14

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

16

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

20

CALAMARI
jalapeño, togarashi aioli*

16

CRISPY FRIED OYSTERS
shoestring fries, tartar sauce

19/37

SALT & PEPPER FRIED SHRIMP
peanut sauce, nuóc châm, bibb lettuce,
pickled vegetables

18

GRIDDLED CRAB CAKE
squash purée, apple & celery remoulade*

24

CRISPY FISH TACOS
black bean pico de gallo, poblano crema, queso fresco

19

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

22

LAGER STEAMED MAINE MUSSELS
parsley butter, grilled sourdough

21

ROASTED OYSTERS*
Pecorino garlic butter, lemon breadcrumbs

18

OUR SIGNATURE ROLLS

served with slaw & chips

ETHEL ’S CREAMY LOBSTER

MP

WARM BUTTERED LOBSTER

MP

PLATES

BLUEFIN TUNA POKE BOWL*
brown rice, avocado, bok choy, miso dressing, sesame

32

GRILLED WHOLE FISH
black garlic harissa, haricot vert & herb salad,
peanut crumble

42

SHRIMP SPAGHETTI
Jimmy Nardello pepperonata, pecorino, oregano,
sourdough breadcrumbs

32

PAN SEARED SWORDFISH
summer vegetable ratatouille, eggplant purée

42

GRILLED SALMON*
Moroccan couscous, pomegranate, walnut aillade,
delicata squash, mint

38

PAN SEARED SCALLOPS
parsnip purée, shiitake mushrooms, pine nuts,
roasted shallots, Meyer lemon

44

CRISPY FISH SANDWICH
bibb lettuce, fries, tartar

21

BEER BATTERED FISH & CHIPS
malt vinegar aioli*

25

MAINE LOBSTER PAPPARDELLE
smoked oyster butter, shishito peppers, sungold tomato

48

ROASTED CHICKEN BREAST
mustard späetzle, braised cabbage, thyme sauce,
bacon lardon

29

PRIME CHEDDAR BURGER*
bacon, caramelized onion, shoestring fries
[add fried oyster, togarashi aioli*, coleslaw +4]

23

GRILLED SKIRT STEAK*
Parmesan 242 fries, blistered shishitos, red wine

55

SIDES

242 FRIES

9

SHOESTRING FRIES

8

BLISTERED SHISHITO PEPPERS
feta, lemon, Maldon sea salt

10

BUTTERMILK BISCUIT
honey, rosemary butter

9

CORNBREAD
maple butter

9

MEXICAN STREET CORN
Cotija, cilantro, lime crema, chili crisp

12

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

STARS HOLLOW bourbon, bauchant, orange, demarara, pumpkin spice	15
STAR IN THE MAKING privateer x row 34 single barrell rum, passionfruit, licor 43, lemon	18
FREEZER MARTINI blend of gins featuring goldie’s, dry vermouth, ice cold	17
ESPRESSO MARTINI grey goose, atomic black coffee liqueur, espresso	18
PERSEPHONE’S POTION amaretto, cognac, pomegranate, lime	16
PICKLED, SPICED, & EVERYTHING NICE mezcal, pickled jalapeño, lime, tajín	15
PERA SPEZIATA select aperitivo, st. george spiced pear, orange, sparkling wine, soda	16
THE FLOOR IS GUAVA tequila, guava, spicy agave, ancho reyes	16
ELIJAH CRAIG OLD FASHIONED Elijah Craig rye, demarara, bitters, orange <i>EC will be donating \$1 for every old fashioned sold to the Southern Smoke Foundation</i>	15

TREAT YOURSELF

LA JEFA don julio reposado, agave, mole bitters	24
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WINE BY THE GLASS

SPARKLING 2024 CAN SUMOI Muntanya, Montmell	16
WHITE 2024 GAINZA Bixigu, Txakoli Blanco	16
2024 J. DE VILLEBOIS Sauvignon Blanc, Val de Loire	16
2024 CELLARIO Lafrea, Vermentino, Langhe Favorita	14
2023 CHRISTINA Grüner Veltliner, Niederosterreich	16
2024 TERRA DI ASOREI Albariño, Rías Baixas	15
2023 MATCHBOOK The Arsonist, Chardonnay, Dunnigan Hills	17
2024 GASPARD Chenin Blanc, Loire Valley	15
PINK 2025 MAISON GUTOWSKI La Dépendance, Côtes de Provence	14
2024 GOBELSBURG Rosé, Zweigelt, Kamptal	16
RED 2023 MARTHA STOUMEN Post Flirtation Red, Mendocino County	17
2022 BRANDBORG Bench Lands, Pinot Noir, Umpqua Valley	16
2023 PAYSAN Cabernet Sauvignon, Monterey	18

HALF POURS AVAILABLE UPON REQUEST

ZERO PROOF

PALOMA PEQUEÑA lime, grapefruit, soda	12
HUGH-NO SPRITZ non alcoholic sparkling wine, elderflower, mint	14
CELESTIAL BLOSSOMS yu no non alcoholic yuzu gin, cherry blossom tonic	13
THAT DON’T EMPRESS ME MUCH empress 0.0 indigo, lemon, cucmber tonic	14
LITE N/A Lager, Athletic Brewing / CT n/a / 12oz	9
SIP’N N/A IPA, Lawson’s Finest / VT n/a / 12oz	10
NA CHOUFFE N/A Belgian Ale, D’achouffe/ BEL n/a / 11.2oz	10
SPORTZOT N/A Belgian Ale, De Halve Maan/ BEL n/a / 11.2oz	11
DARK & GOURDY N/A Pumpkin Porter, Athletic Brewing / CT n/a / 12oz	9
LITTLE APPLE N/A Cider, Hudson North / NY n/a / 12oz	8

BEER - DRAFT

SCRAG MOUNTAIN Pilsner, Lawson’s Finest / VT / 4.8% / 16oz	11
TANNENZÄPFLE Pilsner, Rothaus / GER / 5.1% / 16oz	12
FARMHOUSE PALE ALE Farmhouse, Oxbow / ME / 6.0% / 13oz	11
HEFE WEISSBIER Weihenstephaner / GER / 5.4% / 16oz	12
BLUEBERRY ALE Fruited Ale, Idle Hands / MA / 5.5% / 13oz	10
ZOMBIE DUST Pale Ale, 3 Floyds / IN / 6.5%/ 16oz	10
GREEN WIZARD IPA, Widowmaker / MA / 6.6% / 13oz	11
THE SUBSTANCE IPA, Bissell Brothers / ME / 6.6% / 13oz	13
LUNCH IPA, Maine Beer Co / ME / 7.0% / 13oz	13
BUILT TO SPILL Double IPA, Foam / VT / 8.0% / 13oz	12
MEADOWS Double IPA, Belleflower / Trillium / ME / 8.5% / 13oz	12
BERRIED BONES Sour Ale, Dudleytown / CT / 5.0 % / 13 oz	11
AMERICAN PORTER Porter, Stoneface / NH / 5.5% / 16 oz	10

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