

SMOKED & CURED

served with grilled bread, pickled onion, crème fraîche			
CLASSIC SALMON*	12	CURRIED WHITEFISH PÂTÉ	8
TOGARASHI SCALLOP	14	SPICY TUNA PÂTÉ	13
SWORDFISH PASTRAMI	12	SALMON PÂTÉ	12
MISO SALMON BELLY	12	THE BOARD	39
SHRIMP PIMENTO	14		

STARTERS

HOUSEMADE ROLLS honey cayenne butter	8
OYSTER SLIDER chili lime aioli*, pickled onion	5
NEW ENGLAND CLAM CHOWDER bacon, house saltine	13
RIVERSIDE FARM SQUASH SOUP crispy shrimp, pepitas, crème fraîche, chili oil	13
LETTUCE CUPS crispy oyster, pickled vegetable, togarashi aioli*	14
ROASTED BEET & SQUASH SALAD whipped ricotta, pepita & raisin vinaigrette, frisée	16
RIVERSIDE FARM GREEN SALAD apple, carrot, cucumber, radish, roasted shallot vinaigrette	16
GRIDDLED CRAB CAKE watercress salad, citrus aioli*, crispy garbanzo	23
LAGER STEAMED MAINE MUSSELS herbed butter, grilled sourdough	21
CRISPY TEMPURA MAITAKE MUSHROOMS Japanese steakhouse sauce, togarashi	16
SPICY TUNA TARTARE* sesame, lime, cucumber	21

PLATES

GRILLED MARINATED SHRIMP napa cabbage slaw, peanut dressing, crispy garlic	39
HOUSEMADE BUCATINI littleneck clams, broccoli rabe, N'duja butter	32
PAN SEARED FLUKE Tasso ham, cabbage, lobster broth, mussels	36
GRILLED SALMON* wild rice & grain pilaf, turmeric roasted cauliflower, caramelized fennel purée	35
HOUSEMADE SPAGHETTI wild caught Gulf shrimp, confit garlic, cacio e pepe butter	29
ROASTED SWORDFISH green lentils, roasted butternut squash, salsa verde	36
MUSTARD RUBBED HALF CHICKEN brown butter fingerling potatoes, roasted baby carrots	28
GRILLED 8oz FLAT IRON STEAK* scallion mashed potatoes, creamy mushrooms, crispy onion rings	39
BACON CHEDDAR BURGER* caramelized onion, shoestring fries [add fried oyster, togarashi aioli*, coleslaw +4]	19

OUR SIGNATURE ROLLS

served with slaw & chips	
ETHEL 'S CREAMY LOBSTER	MP
WARM BUTTERED LOBSTER	MP

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 jalapeño, togarashi aioli*	16
CRISPY FISH TACOS avocado, romaine, poblano pepper relish, cotija	18
OYSTERS fries, tartar	19/36
BEER BATTERED FISH & CHIPS malt vinegar aioli*	28

SIDES

242 FRIES	8
SHOESTRING FRIES	8
WAFFLE FRIES	8
MAC & CHEESE	8
BUTTERMILK BISCUIT honey, rosemary butter	8
CORNBREAD maple butter	9
ROASTED BRUSSELS SPROUTS black garlic butter, bacon, Parmesan	12

COCKTAILS		WINE BY THE GLASS		BEER - DRAFT		BEER - DRAFT	
Chai, Chai Again cognac, chai, lemon, angostura	15	SPARKLING 2023 Raventós i Blanc Blanc de Blancs, Conca del Riu Anoia	17	Banner City Light Lager, Jack’s Abby / MA 3.8% / 16oz	10	King Sue Double IPA, Toppling Goliath / IA 7.8% / 13oz	11
Fire & Ice rye, black peppercorn, angostura	16	NV Cantina Della Volta Brut Rosso, Lambrusco di Sorbara, Emilia-Romagna	16	Pale Lager Lager, Sacred Profane / ME 4.2% / 16oz	11	Dry Cider, Shacksbury / VT 5.2% / 13oz	10
My Cherry Amour blanco tequila, spiced cherry, lemon, egg white*	16	WHITE 2024 Gréteau-Medeville Sauvignon Blanc, Bordeaux	17	Laggy Pop Watermelon Light Lager, Proclamation / RI 4.6% / 16oz	11	Cherry Berliner Berliner Weisse, Stoneface / NH 3.7% / 8oz	9
Big Cran Energy vodka, domain de canton, spiced cranberry, lemon	15	2024 Voyages dans les Vignes Pesked, Melon de Bourgogne, Muscadet	15	Tannenzäpfle Pilsner, Rothaus / GER 5.1% / 16oz	12	Fruits of Labor: Raspberry Sour Ale, Vanished Valley / MA 5.0% / 13oz	10
Beet’s Me peloton de la muerta mezcal, cynar, orange, beet, lemon	16	2024 Elena Walch Pinot Grigio, Alto Adige	16	Oktoberfest Märzen, Zero Gravity /VT 5.2% / 16oz	10	Alien Observer Sour Ale, Foam / VT 5.0 % / 8oz	10
The Last Sage gin, faccia brutto, sage, lime	16	2023 Kara Tara Chardonnay, Western Cape	16	White Witbier, Allagash/ ME 5.2% / 13oz	9	Raffi Stout, Tilted Barn / RI 7.6% / 13oz	9
The Isle of Remedy blended scotch, falernum, ginger, maple, lemon, peated scotch rinse	16	2023 Tyler Chardonnay, Santa Barbara	22	Due South IPA, Vitamin Sea / MA 6.2% / 13oz	11	Péché Mortel Imperial Stout, Dieu du Ciel! / CAN 9.5% / 8oz	11
Slay Spritz select aperitivo, orange liqueur, lemon, spiced hibiscus, sparkling wine, soda water	15	PINK 2024 Progressive Wine Co. Cohort 4, Pinot Noir, Russian River Valley	17	The Substance IPA, Bissell Brothers / ME 6.6% / 13oz	13		
Mai Tide row 34 hand picked privateer rum single barrel, white rum, pineapple, lime, orgeat, demerara	17	2024 Maison Gutowski La Dependance, Côtes de Provence	15	Lunch IPA, Maine Beer Co / ME 7.0% / 13oz	12		
Scotchtober Tasting Flight 1 ounce pour of the following single malts glenfiddich 12 year oloroso sherry cask glenfiddich 14 year bourbon barrel balvenie 14 year Caribbean cask	35	2024 Red Tail Ridge Blau Franc Blend, Blaufränkisch & Cab Franc, Finger Lakes	16				
		2023 Gail Doris, Cabernet Sauvignon, Sonoma	18				