

SMOKED & CURED BOARD

house smoked & cured seafood, 11 / 39
grilled sourdough, pickles, crème fraîche

STARTERS

CRISPY OYSTER SLIDER 5
chili lime aioli*, pickled onion, arugula

NEW ENGLAND CLAM CHOWDER 14
bacon, house saltine

LITTLE LEAF GREEN SALAD 18
sunflower seeds, tomato, roasted shallot vinaigrette

HEIRLOOM TOMATO SALAD 16
whipped ricotta, aged balsamic, crispy rye, basil

SALT & PEPPER FRIED SHRIMP 24
peanut sauce, nuoc cham, bibb lettuce,
pickled vegetables

GRIDDLED CRAB CAKE 22
chipotle aioli*, grilled sweet corn,
pickled shallot, watercress

CALAMARI 16
jalapeño, togarashi aioli*

CRISPY FISH TACOS 19
avocado salsa verde, napa cabbage, cotija

FRIED OYSTERS 19/37
shoestring fries, tartar

SPICY TUNA TARTARE* 21
sesame, sriracha, cucumber, sweet potato chips

LAGER STEAMED MAINE MUSSELS 18
parsley butter, grilled sourdough

ROASTED OYSTERS* 18
Pecorino garlic butter, lemon breadcrumbs

OUR SIGNATURE ROLLS

served with slaw & chips

ETHEL ’S CREAMY LOBSTER MP

WARM BUTTERED LOBSTER MP

PLATES

TUNA POKE BOWL* 28
brown rice, avocado, bok choy, miso dressing, sesame

SPICY SHRIMP SCAMPI 22
heirloom tomato, housemade rigatoni, Parmesan

YELLOWFIN TUNA MELT 16
cheddar, pickles, sourdough, housemade chips

GRILLED STEELHEAD TROUT* 29
chickpea & cucumber salad, cherry tomato, dill
dressing, feta, za’atar oil

BLUEFIN TUNA TOSTADA* 31
avocado, chipotle mayo, sesame, scallion

SALMON BURGER 19
bibb lettuce, bacon, chipotle aioli*, shoestring fries

GRILLED CHICKEN BLT 18
pistachio pesto, grilled sourdough, shoestring fries

BLUE CRAB FRIED RICE 26
sesame, scallion, chili crisp, fried egg*

PRIME CHEDDAR BURGER* 23
caramelized onion, shoestring fries
[add fried oyster, togarashi aioli*, coleslaw +4]

CRISPY FISH SANDWICH 23
bibb lettuce, fries, tartar

BEER BATTERED FISH & CHIPS 25
malt vinegar aioli*

SIDES

242 FRIES 9

SHOESTRING FRIES 8

BLISTERED SHISHITO PEPPERS 10
feta, lemon, Maldon sea salt

BUTTERMILK BISCUIT 9
honey, rosemary butter

CORNBREAD 9
maple butter

MEXICAN STREET CORN 12
cotija, cilantro, lime crema, chili crisp



COCKTAILS

GOLDEN TIDE** row 34 x privateer single barrel rum, white rum pineapple, orgeat	17
TROPICAL FIZZ st george citrus vodka, pineapple, coconut	14
FREEZER MARTINI blend of gins featuring goldie’s, dry vermouth, ice cold	17
ESPRESSO MARTINI grey goose, atomic black coffee liqueur, espresso	18
EMERALD GARDEN gin, boomsma, mint, cucumber	15
STRAWBERRY MOON blanco tequila, daytrip strawberry amaro, lemon	15
ITALIAN SUMMER select aperitivo, italicus, prosecco, lemon	16
THE FLOOR IS GUAVA tequila, guava, spicy agave, ancho reyes	16

TREAT YOURSELF

CURRENT FASHIONED hennessy VS, eagle rare, crystal clear king cube	23
EL JEFE don julio blanco, bauchant, lime juice, egg white*	24

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
2024 GAIL Doris, Cabernet Sauvignon, Sonoma	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
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	9
CHOUFFE N/A Belgian Ale, D’achouffe/ BEL n/a / 11.2oz	10
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
WHITE Witbier, Allagash / ME / 5.2% / 13oz	11
FARMHOUSE PALE ALE Farmhouse, Oxbow / ME / 6.0% / 13oz	11
HEFE WEISSBIER Weihenstephaner / GER / 5.4% / 16oz	12
ZOMBIE DUST Pale Ale, 3 Floyds / IN / 6.5%/ 16oz	10
LITTLE SIP IPA, Lawson’s Finest / VT / 6.2% / 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

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.