

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

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  
Parmesan 242 fries, blistered shishito, 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

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

TREAT YOURSELF

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

ZERO PROOF

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

WINE BY THE GLASS

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