

DINNER

SMOKED & CURED

grilled bread, pickled onion, crème fraîche

Uni*	16	Steelhead Trout Pâté	12
Classic Steelhead Trout*	14	Spicy Tuna Pâté	14
Whitefish Pâté	8	The Board	39
Crab Dip	16		

Oyster Slider chili lime aioli*, pickled onion	5
Housemade Rolls honey cayenne butter	8
New England Clam Chowder bacon, house saltine	13
Green Salad radish, cucumber, croutons, thyme & Dijon vinaigrette	12
Lettuce Cups crispy oyster, pickled vegetable, togarashi aioli*	14
Heirloom Tomato Salad burrata, aged balsamic, basil	19
Pan Fried Crab Cake green goddess, grilled corn salad	23
Lager Steamed Maine Mussels herb butter, grilled sourdough	18
Grilled Oysters black garlic butter, horseradish breadrumb	16
Bluefin Tuna Tartare* sesame, lime, cucumber	21
Crispy Steelhead Trout Collars togarashi, lime	12

FRIED

Calamari jalapeño, togarashi aioli*	16	Beer Battered Fish & Chips malt vinegar aioli*	26
Fish Tacos avocado crema, tomatillo, jalapeño	18	Whole Belly Clams fries, tartar	29/56
Oysters fries, tartar	19/36		

ROLLS

served with slaw & chips

Ethel's Creamy Lobster	42
Warm Buttered Lobster	42
Whole Belly Clam	31

Pan Seared Swordfish	37
sweet corn, cherry tomato, roasted zucchini, pesto	

Housemade Spaghetti	42
Maine lobster, grilled corn, Jimmy Nardello peppers, black pepper butter	

Wild Gulf Shrimp Rigatoni	30
sungold tomato, Swiss chard, Calabrian chili butter, almond gremolata	

Grilled Steelhead Trout*	32
chickpea purée, sugar snap peas, tabbouleh	

Herb Crusted Local Hake	29
roasted summer squash, eggplant, confit tomato, basil	

Rosemary Roasted Chicken	26
sautéed green beans, creamy potatoes, chicken jus	

Grilled Flat Iron Steak*	38
panzanella, tomato, balsamic butter	

Bacon Cheddar Burger*	18
caramelized onion [add fried oyster, togarashi aioli*, coleslaw +4]	

SIDES

242 Fries	8	Cornbread	8
Mac & Cheese	8	maple butter	
Shoestring Fries	8	Sautéed Swiss Chard	8
Buttermilk Biscuit	8	garlic, chili flake	
honey, rosemary butter		Roasted Corn	10
Blistered Shishito Peppers	8	chipotle crema, cilantro, Parmesan	
hot honey			

In an effort to support our non-tipped team members, we apply a 3.5% Kitchen Appreciation Fee to all checks. This fee is voluntary and can be removed if you would prefer to opt out.

* 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.



PORTSMOUTH