

# DINNER

## SMOKED & CURED

grilled bread, pickled onion, crème fraîche

<b>Salmon Gravlax*</b>	<b>14</b>	<b>Salmon Pâté</b>	<b>12</b>
<b>Smoked Scallops*</b>	<b>16</b>	<b>Bluefish Pâté</b>	<b>12</b>
<b>BBQ Skate Cheeks</b>	<b>16</b>	<b>Shrimp Pimento</b>	<b>14</b>
<b>Maple Salmon Belly</b>	<b>16</b>	<b>The Board</b>	<b>39</b>
<b>Whitefish Pâté</b>	<b>8</b>		

**Oyster Slider** 5  
chili-lime aioli\*, pickled onion

**Housemade Rolls** 8  
honey-cayenne butter

**Green Salad** 12  
radish, cucumber, carrot, roasted shallot vinaigrette

**Lettuce Cups** 14  
crispy oyster, pickled vegetable, togarashi aioli\*

**New England Clam Chowder** 13  
bacon, house saltine

**Crispy Chicken Biscuit Slider** 7  
bibb lettuce, dill pickle aioli\*

**Griddled Crab Cake** 23  
tangerine, capers, arugula, tarragon aioli\*

**Lager Steamed Mussels** 18  
parsley butter, grilled sourdough

**Crispy Fish Sticks** 15  
caviar remoulade\*

## FRIED

**Oysters** 19 / 36 **Fish Tacos** 18  
fries, tartar pineapple, avocado, sriracha mayo

**Beer Battered Fish & Chips** 27 **Calamari** 16  
malt vinegar aioli\* jalapeño, togarashi aioli\*

## ROLLS

served with slaw & chips

<b>Ethel's Creamy Lobster</b>	<b>58</b>
<b>Warm Buttered Lobster</b>	<b>58</b>
<b>Oyster Po'Boy*</b>	<b>26</b>
<b>Crispy Shrimp*</b>	<b>29</b>

**Grilled Whole Fish** 38  
asparagus, black garlic harissa, pistachio aillade

**Pan Seared Halibut** 38  
oyster mushroom, asparagus, red potato & green garlic purée

**Jonah Crab Campanelle** 36  
English peas, spring onion, pancetta, basil

**Pan Seared Monkfish** 34  
lentils, fava beans, charred onion purée, chimichurri

**Bouillabaisse** 44  
shrimp, skate cheeks, mussels, clams, saffron broth, baguette

**Roasted Half Chicken** 26  
fingerling potatoes, snap peas, spinach, Parmesan fonduta

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

## SIDES

<b>Grilled Carrots</b> 14	<b>Cornbread</b> 8
stracciatella, English pea pesto	maple butter
<b>Broccoli Rabe</b> 12	<b>242 Fries</b> 8
peanut dukkah, chili yuzu aioli*	
<b>Buttermilk Biscuit</b> 8	<b>Shoestring Fries</b> 8
honey, rosemary butter	

\* 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.

We apply a 3.5% Kitchen Appreciation fee. This appreciation fee does not represent a tip or service charge for our front of house staff, which includes servers, runners, bussers, and bartenders.

