

# DINNER

## SMOKED & CURED

grilled bread, pickled onion, crème fraîche

<b>Salmon Gravlax*</b>	14	<b>Whitefish Pâté</b>	8
<b>Classic Smoked Salmon*</b>	14	<b>Salmon Pâté</b>	12
<b>Smoked Scallops</b>	16	<b>Bluefish Pâté</b>	12
<b>BBQ Skate Cheeks</b>	16	<b>Shrimp Pimento</b>	14
<b>Togarashi Spiced Rainbow Trout</b>	16	<b>The Board</b>	39

**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\*

**Grilled Asparagus** 16  
hazelnut chili crisp, whipped goat cheese, balsamic

**Griddled Crab Cake** 23  
Meyer lemon, capers, arugula, tarragon aioli\*

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

**Grilled Salmon Tail** 14  
house giardiniera, ramps, lime

## FRIED

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

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

## ROLLS

served with slaw & chips

**Ethel's Creamy Lobster** 58

**Warm Buttered Lobster** 58

**Oyster Po'Boy\*** 26

**Crispy Shrimp\*** 29

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

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

**Jonah Crab Campanelle** 36  
kale, Meyer lemon, cacio e pepe butter

**Pan Roasted Monkfish** 34  
lentils, fava beans, charred ramp aioli\*, 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

**Fingerling Potatoes** 12 **Cornbread** 8  
bravas sauce, Manchego, saffron aioli\* maple butter

**Grilled Broccoli Rabe** 12 **242 Fries** 8  
peanut dukkah, citrus aioli\* **Shoestring Fries** 8

**Buttermilk Biscuit** 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.

