

DINNER

SMOKED & CURED

grilled bread, pickled onion, crème fraîche

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

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

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

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

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

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

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

Pan Roasted 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

Grilled Carrots	14	242 Fries	8
burrata, English pea pesto		Shoestring Fries	8
Buttermilk Biscuit	8		
honey, rosemary butter			
Cornbread	8		
maple 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.

