

# DINNER

## SMOKED & CURED

grilled bread, pickled onion, crème fraîche

Classic Salmon*	14	Curried Whitefish Pâté	8
Soy Glazed Scallop	16	Salmon Pâté	12
Maple Salmon Belly	14	Shrimp Pimento	14
Spicy Tuna Pâté	12	The Board	39

<b>Oyster Slider</b> chili-lime aioli*, pickled onion	5
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<b>New England Clam Chowder</b> bacon, house saltine	13
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<b>Housemade Rolls</b> honey-cayenne butter	8
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<b>Little Leaf Green Salad</b> radish, roasted shallot vinaigrette, brioche croutons	12
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<b>Grilled Asparagus Salad</b> whipped goat cheese, toasted pistachio, balsamic	16
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<b>Lager Steamed Mussels</b> shallots, lemon butter, grilled sourdough	18
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<b>Lettuce Cups</b> crispy oyster, pickled vegetable, togarashi aioli*	14
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<b>Griddled Crab Cake</b> green goddess, Asian pear, shaved fennel	23
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<b>Spicy Tuna Tartare*</b> sesame, lime, cucumber, kettle chips	21
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## FRIED

<b>Crispy Fish Tacos</b> napa cabbage slaw, avocado salsa verde	18
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<b>Calamari</b> jalapeño, togarashi aioli*	16
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<b>Crab Rangoon</b> ponzu, sriracha, scallion	18
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<b>Cornmeal Crusted Skate Cheeks</b> spicy remoulade	21
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<b>Salted Cod Croquettes</b> curried yogurt	15
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<b>Beer Battered Fish &amp; Chips</b> fries, malt vinegar aioli*	26
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<b>Oysters</b> fries, tartar sauce	19/36
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## ROLLS

served with slaw & chips

<b>Ethel's Creamy Lobster</b>	46
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<b>Warm Buttered Lobster</b>	46
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<b>Shrimp Bánh Mi</b>	29
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<b>Creamy Jonah Crab</b>	31
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## SEAFOOD

<b>Maine Lobster Roe Fettuccine</b> English peas, oyster mushrooms, lemon butter	46
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<b>Grilled Whole Fish</b> black rice-mango salad, sesame miso vinaigrette, sunflower seeds	42
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<b>Housemade Rigatoni</b> Jonah crab, spring vegetables, poblano crema, Parmesan	35
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<b>Seafood Paella</b> saffron rice, shrimp, calamari, mussels, chorizo	38
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<b>Grilled Salmon</b> quinoa salad, English peas, salsa verde, pickled red onions	29
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<b>Pan Seared Halibut Sparrow</b> Arc potatoes, asparagus, parsnip purée	40
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<b>Herb Crusted Haddock</b> rice pilaf, haricot vert, lemon butter	32
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## MEAT

<b>Roasted Half Chicken</b> whipped potatoes, roasted baby carrot, red wine jus	26
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<b>Pork Schnitzel</b> roasted fingerlings, haricot vert, creamy crimini mushrooms	28
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<b>Bacon Cheddar Burger*</b> caramelized onion, shoestring fries [add fried oyster, togarashi aioli*, coleslaw +4]	18
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<b>Grilled Steak*</b> twice baked cheddar potato, asparagus, crispy onion, béarnaise choice of	
<b>8oz Flat Iron*</b>	38
<b>12oz NY Strip*</b>	48

## SIDES

<b>Shoestring Fries</b>	8	<b>Cornbread</b>	8
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<b>242 Fries</b>	8	<b>maple butter</b>	
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<b>Waffle Fries</b>	8	<b>Blistered Snap Peas</b>	8
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<b>Buttermilk Biscuit</b>	8	<b>hot honey, crispy shallots</b>	
<b>honey, rosemary butter</b>		<b>Spicy Broccoli</b>	10

\* 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.