

DINNER

SMOKED & CURED

grilled bread, pickled onion, crème fraîche

Classic Salmon*	14	Whitefish Pâté	8
Soy Glazed Scallop	16	Salmon Pâté	12
Chili-Lime Mackerel	16	Shrimp Pimento	14
Spicy Tuna Pâté	12	The Board	39

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

Crispy Fish Tacos napa cabbage slaw, avocado salsa verde	18
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Calamari jalapeño, togarashi aioli*	16
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Crab Rangoon ponzu, ginger, scallion	18
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Salted Cod Croquettes curried yogurt	15
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Beer Battered Fish & Chips fries, malt vinegar aioli*	26
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Oysters fries, tartar sauce	19/36
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ROLLS

served with slaw & chips

Ethel's Creamy Lobster	46
Warm Buttered Lobster	46
Shrimp Bánh Mì	29
Creamy Jonah Crab	31
Oyster Po' Boy	26

SEAFOOD

Maine Lobster Roe Fettuccine English peas, oyster mushrooms, lemon butter	46
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Grilled Whole Fish black rice-mango salad, sesame miso vinaigrette, sunflower seeds	42
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Housemade Rigatoni Jonah crab, spring vegetables, poblano crema, Parmesan	35
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Seafood Paella saffron rice, shrimp, calamari, mussels, chorizo	38
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Grilled Salmon quinoa salad, English peas, salsa verde, pickled red onions	29
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Pan Seared Fluke Sparrow Arc potatoes, asparagus, parsnip purée	36
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Herb Crusted Haddock rice pilaf, haricot vert, lemon butter	32
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MEAT

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

SIDES

Shoestring Fries	8	Cornbread	8
242 Fries	8	maple butter	
Waffle Fries	8	Blistered Snap Peas	8
Buttermilk Biscuit	8	hot honey, crispy shallots	
honey, rosemary butter		Spicy Broccoli	10
		pickled fresno peppers	

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

* 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.