DINNER

SMOKED & CURED

grilled bread, pickled onion, crème fraîche

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

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

FRIED

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

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				
Grilled Whole Fish black rice-mango salad, sesame miso vinaigrette, sunflower seeds				
Housemade Rigatoni Jonah crab, spring vegetables, white wine cream sauce, Parmesan				
Seafood Paella saffron rice, shrimp, calamari, mussels, chorizo	38			
Grilled Salmon quinoa salad, English peas, salsa verde, pickled red onions	29			
Pan Seared Fluke Sparrow Arc potatoes, asparagus, parsnip purée	36			
Herb Crusted Haddock rice pilaf, haricot vert, lemon butter				
MEAT				
Roasted Half Chicken whipped potatoes, roasted baby carrot, red wine jus	26			
Roasted Half Chicken whipped potatoes, roasted baby carrot, red wine jus Pork Schnitzel roasted fingerlings, green beans, creamy crimini mushrooms	26 28			

SIDES

Shoestring Fries	8	Cornbread maple butter	8
242 Fries	8	1	•
Waffle Fries	8	Blistered Snap Peas hot honey, crispy shallots	8
Buttermilk Biscuit honey, rosemary butter	8	Spicy Broccoli pickled fresno peppers	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.

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BURLINGTON

DISTRICT AVENUE |

300

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.