

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
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Warm Buttered Lobster	46
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Shrimp Bánh Mi	29
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Creamy Jonah Crab	31
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Oyster Po' Boy	26
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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 Halibut Sparrow Arc potatoes, asparagus, parsnip purée	38
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Herb Crusted Haddock rice pilaf, haricot vert, lemon butter	32
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Grilled Halibut Collar avocado, napa cabbage slaw, pickled peppers	36
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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	
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SIDES

Shoestring Fries 8	Cornbread 8
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242 Fries 8	maple butter
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Waffle Fries 8	Blistered Snap Peas 8
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Buttermilk Biscuit 8	Spicy Broccoli 10
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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 administrative fee does not represent a tip or service charge for our front of house staff, which includes servers, runners, bussers, and bartenders.

