

# 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

<b>Oyster Slider</b> chili-lime aioli*, pickled onion	5
--	---

<b>New England Clam Chowder</b> bacon, house saltine	13
---	----

<b>Housemade Rolls</b> honey-cayenne butter	8
---	---

<b>Lobster Bisque</b> brown butter knuckles, sourdough croutons	12
--	----

<b>Little Leaf Green Salad</b> radish, roasted shallot vinaigrette, brioche croutons	12
---	----

<b>Grilled Asparagus Salad</b> whipped goat cheese, toasted pistachio, balsamic	14
--	----

<b>Lager Steamed Mussels</b> shallots, lemon butter, grilled sourdough	18
---	----

<b>Lettuce Cups</b> crispy oyster, pickled vegetable, togarashi aioli*	14
---	----

<b>Griddled Crab Cake</b> tarragon aioli*, Asian pear, shaved fennel	23
---	----

<b>Spicy Tuna Tartare*</b> sesame, lime, cucumber, kettle chips	21
--	----

## FRIED

<b>Crispy Fish Tacos</b> napa cabbage slaw, avocado salsa verde	18
---	----

<b>Calamari</b> jalapeño, togarashi aioli*	16
--	----

<b>Crab Rangoon</b> ponzu, ginger, scallion	18
---	----

<b>Salted Cod Croquettes</b> curried yogurt	15
---	----

<b>Beer Battered Fish &amp; Chips</b> fries, malt vinegar aioli*	26
--	----

<b>Oysters</b> fries, tartar sauce	19/36
------------------------------------	-------

## ROLLS

served with slaw & chips

<b>Ethel's Creamy Lobster</b>	46
-------------------------------	----

<b>Warm Buttered Lobster</b>	46
------------------------------	----

<b>Shrimp Bánh Mi</b>	29
-----------------------	----

<b>Creamy Jonah Crab</b>	31
--------------------------	----

<b>Oyster Po' Boy</b>	26
-----------------------	----

## SEAFOOD

<b>Maine Lobster Roe Fettuccine</b> English peas, oyster mushrooms, lemon butter	46
--	----

<b>Grilled Whole Fish</b> black rice-mango salad, sesame miso vinaigrette, sunflowers seeds	38
---	----

<b>Housemade Rigatoni</b> Jonah crab, spring vegetables, white wine cream sauce, Parmesan	32
---	----

<b>Seafood Paella</b> saffron rice, shrimp, calamari, mussels, chorizo	38
--	----

<b>Grilled Salmon</b> quinoa salad, English peas, salsa verde, pickled red onions	29
---	----

<b>Pan Seared Fluke Sparrow</b> Arc potatoes, asparagus, parsnip purée	36
--	----

<b>Herb Crusted Haddock</b> rice pilaf, haricot vert, lemon butter	32
--	----

## MEAT

<b>Roasted Half Chicken</b> whipped potatoes, roasted baby carrot, red wine jus	26
---	----

<b>Pork Schnitzel</b> roasted fingerlings, green beans, creamy crimini mushrooms	28
--	----

<b>Bacon Cheddar Burger*</b> caramelized onion, shoestring fries [add fried oyster, togarashi aioli*, coleslaw +4]	18
---	----

<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
---------------------------	--------------------

<b>242 Fries</b> 8	<b>maple butter</b>
--------------------	---------------------

<b>Waffle Fries</b> 8	<b>Blistered Snap Peas</b> 8
-----------------------	------------------------------

<b>Buttermilk Biscuit</b> 8	<b>hot honey, crispy shallots</b>
<b>honey, rosemary butter</b>	<b>Spicy Broccoli</b> 10
	<b>pickled fresno peppers</b>

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.