
Housemade Rolls honey-cayenne butter	7
New England Clam Chowder house saltine, bacon	12
Lettuce Cups crispy oyster, pickled vegetable	14
Green Salad radish, cucumber, roasted shallot vinaigrette	14
Roasted Carrots whipped goat cheese, spicy honey, walnuts	15
Lager Steamed Mussels shallot, herb butter, sourdough	16
Salted Haddock Croquettes citrus aioli*, apple chutney	12
Baked Oysters chorizo & scallion butter	16
Griddled Crab Cake grapefruit, pistachio, tarragon aioli*	21

FRIED	Fish Tacos ginger, lime, avocado	16
	Oysters fries, tartar	16/31
	Beer Battered Fish & Chips	23
	Crispy Oyster Slider	
	chili-lime aioli*, pickled onion, watercress	5

ROLLS	Ethel's Creamy Lobster	39
slaw & chips	Warm Buttered Lobster	39

Lobster & Mushroom Gnocchi parsnip, brown butter	40
Baked Cod Dijon crust, butternut squash, sweet potato, sage	34
Housemade Rigatoni littlenecks, Meyer lemon, saffron	34
Roasted Chicken fingerling potato, charred Brussels sprout	26
Grilled Salmon* lentils, baby bok choy, miso vinaigrette	32
Bacon Cheddar Burger* caramelized onion	18
add fried oyster, togarashi aioli*, coleslaw	4

SIDES	8	242 Fries
		Shoestring Fries
		Cornbread maple butter
		Buttermilk Biscuit
		honey, rosemary butter
	11	Broccoli & Cheddar Gratin
		herb breadcrumb
		Roasted Greenlaw Potatoes
		sambal aioli*

DESSERT	11	Banoffee Pie dulce de leche, chocolate
		Butterscotch Pudding candied pecan
		Chocolate Cheesecake candy cane
		Gingerbread Cake pineapple, caramel
	4	Big Chocolate Chip Cookie

136.03

R34

We apply a 3.5% Kitchen Administrative fee. This administrative fee does not represent a tip or service 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.