DINNER

SMOKED & CURED

fraîch	e		
12	Salmon Pâté	12	
14	Curried Whitefish Pâté	8	
12	Shrimp Pimento	14	
12	The Board	39	
		8	
		5	
ı, spic	ed walnuts	16	
		14	
Lobster Bisque rye croutons, chive crème fraîche			
Little Leaf Green Salad carrot, cucumber, radish, roasted shallot vinaigrette			
de ch	ips	21	
utter,	grilled sourdough	21	
Lettuce Cups crispy oyster, pickled vegetable, togarashi aïoli*			
per a	ïoli*	23	
v, chai	rred poblano salsa, queso fresco	18	
		17	
na, sc	allion	19	
rt		15	
nalt vi	negar aïoli*	28	
		19/36	
	12 14 12 12 12 14 12 12 14 12 15 16 17 18 18 18 18 18 18 18 18 18 18 18 18 18	14 Curried Whitefish Pâté 12 Shrimp Pimento 12 The Board 1. spiced walnuts hallot vinaigrette de chips utter, grilled sourdough garashi aïoli* oper aïoli* v, charred poblano salsa, queso fresco na, scallion	

ROLLS

served with slaw & chips			
Ethel's Creamy Lobster			56
Warm Buttered Lobster			56
SEAFOOD			
Martha's Vineyard Bay Scallops Parmesan risotto, melted leeks, winter citrus, crispy shallot			38
Wild Caught Gulf Shrimp housemade linguine, cacio e pepe, herbed breadcrumbs, Parmesan			
Grilled Swordfish cannellini beans, chorizo, napa cabbage, hazelnut romesco			
Grilled Salmon* ginger rice, baby bok choy, miso broth, scallions			35
MEAT			
Bacon Cheddar Burger* caramelized onion, shoestring f [add fried oyster, togarashi		e slaw +4]	19
Rosemary Roasted Half Chicken creamy mashed potato, braised kale, crispy onion rings			28
Grilled Steak* Sparrow Arc potato gratin, crimin choice of	i mushroo	ms, wilted spinach	
8oz Flat Iron* 12oz NY Strip*			39 49
SIDES			
Shoestring Fries	8	Cornbread maple butter	9
242 Fries	9	Crispy Brussels Sprouts honey sriracha	12
Waffle Fries	8	Spicy Broccoli	12
Mac & Cheese	8	pickled fresno peppers	
Buttermilk Biscuit	9		



