

DINNER

SMOKED & CURED

grilled bread, pickled onion, crème fraîche			
Classic Salmon*	12	Curried Whitefish Pâté	8
BBQ Rubbed Scallops	14	Shrimp Pimento	14
Maple Salmon Belly	14	The Board	39
Salmon Pâté	12		

Housemade Rolls	8		
honey-cayenne butter			

Oyster Slider	5		
chili-lime aioli*, pickled onion			

Baby Carrot Salad	16		
herb whipped goat cheese, arugula, spiced pecans			

New England Clam Chowder	14		
bacon, house saltine			

Little Leaf Green Salad	16		
carrot, cucumber, radish, roasted shallot vinaigrette			

Lobster Bisque	12		
rye croutons, chive crème fraîche			

Steamed Maine Mussels	21		
white wine, thyme, bay leaf, herb butter, grilled sourdough			

Lettuce Cups	14		
crispy oyster, pickled vegetable, togarashi aioli*			

Spicy Tuna Tartare*	21		
sesame, lime, cucumber, housemade chips			

Griddled Crab Cake	23		
grapefruit, watercress, red bell pepper aioli*			

FRIED

Crispy Fish Tacos	18	napa cabbage slaw, charred poblano salsa, queso fresco	
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Calamari	17	jalapeño, togarashi aioli*	
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Blue Crab Rangoons	19	ponzu, sriracha, scallion	
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Whitefish Croquettes	15	curried yogurt	
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Beer Battered Fish & Chips	28	fries, malt vinegar aioli*	
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Oysters	19/36	fries, tartar sauce	
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SEAFOOD

Martha's Vineyard Bay Scallops	38	Parmesan risotto, melted leeks, winter citrus, crispy shallot	
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Pan Seared Monkfish	31	cannellini beans, chorizo, napa cabbage, almond romesco	
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Wild Caught Gulf Shrimp	37	housemade linguine, cacio e pepe, herbed breadcrumbs, Parmesan	
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Herb Crusted Haddock	32	butternut squash, black lentil ragout, avocado salsa verde	
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Grilled Salmon*	35	ginger rice, baby bok choy, miso broth, scallions	
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Seafood Casserole	38	shrimp, monkfish, calamari, mussels, dill biscuit crumble	
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ROLLS

served with slaw & chips

Ethel's Creamy Lobster	58		
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Warm Buttered Lobster	58		
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MEAT

Bacon Cheddar Burger*	19	caramelized onion, shoestring fries [add fried oyster, togarashi aioli*, cole slaw +4]	
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Roasted Half Chicken	28	rosemary potatoes, braised kale, crispy onion rings	
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Grilled Steak*		Sparrow Arc potato gratin, crimini mushrooms, wilted spinach choice of	
		8oz Flat Iron*	39
		12oz NY Strip*	49

SIDES

Shoestring Fries	8	Cornbread	9
		maple butter	

242 Fries	9	Crispy Brussels Sprouts	12
		honey sriracha	

Waffle Fries	8	Spicy Broccoli	12
		pickled fresno peppers	

Mac & Cheese	8		
Buttermilk Biscuit	9		
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.