

DINNER

SMOKED & CURED

grilled bread, pickled onion, crème fraîche			
Classic Salmon*	14	Soy-Yuzu Trout Pâté	12
Soy Glazed Scallop	16	Curried Whitefish Pâté	8
Swordfish Pastrami	14	Shrimp Pimento	14
Bluefish Pâté	14	The Board	39

Oyster Slider	5	chili-lime aioli*, pickled onion	
New England Clam Chowder	13	bacon, house saltine	
Housemade Rolls	8	honey-cayenne butter	
Little Leaf Green Salad	14	heirloom tomato, cucumber, radish, thyme vinaigrette	
Summer Corn Chowder	13	bacon, brown butter, Jimmy Nardello peppers, queso fresco	
White Wine Steamed Mussels	18	confit tomato butter, shallot, grilled sourdough	
Heirloom Tomato Toast	16	grilled foccacia, stracciatella, balsamic, basil	
Lettuce Cups	14	crispy oyster, pickled vegetable, togarashi aioli*	
Griddled Crab Cake	23	pickled sweet peppers, Old Bay aioli*, fennel	
Spicy Tuna Tartare*	21	sesame, lime, cucumber, housemade chips	
Steelhead Trout Collar	14	red pepper relish, watercress, scallion	

FRIED

Crispy Fish Tacos	18	creamy napa cabbage slaw, pineapple pico de gallo	
Calamari	16	jalapeño, togarashi aioli*	
Maine Lobster Rangoon	21	ponzu, sriracha, scallion	
Haddock Croquettes	15	confit tomato aioli*	
Beer Battered Fish & Chips	26	fries, malt vinegar aioli*	
Oysters	19/36	fries, tartar sauce	

ROLLS

served with slaw & chips

Ethel's Creamy Lobster	44
Warm Buttered Lobster	44

SEAFOOD

Grilled Whole Fish	38	cucumber & watercress salad, nuoc cham, peanut, sesame	
Lobster Roe Fettuccine	44	spicy tomato sauce, garden basil, summer squash, garlic & herb breadcrumbs	
Grilled Steelhead Trout*	32	chickpea purée, charred romano bean, cherry tomato, basil vinaigrette	
Pan Seared Halibut	38	roasted corn, melted leeks, bacon, Jimmy Nardello peppers	
Line Caught Local Tautog	34	caramelized fennel, red potatoes, lobster cream, parsley	
Shrimp Scampi	32	housemade bucatini, cherry tomatoes, spinach, Jimmy Nardello peppers, Parmesan	

MEAT

Roasted Half Chicken	26	peperonata, creamy cheddar polenta, Parmesan crema, pickled shallot	
Bacon Cheddar Burger*	18	caramelized onion, shoestring fries [add fried oyster, togarashi aioli*, coleslaw +4]	
Grilled Steak*		crispy potatoes, marinated peppers & onions, horseradish cheddar butter choice of	
8oz Flat Iron*	38		
12oz NY Strip*	48		

SIDES

Shoestring Fries	8	Cornbread	8
242 Fries	8	maple butter	
Waffle Fries	8	Mexican Street Corn	10
Mac & Cheese	8	lime crema, queso fresco, cilantro	
Buttermilk Biscuit	8	Spicy Broccoli	10
honey, rosemary butter		pickled fresno peppers	

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.

