

DINNER

SMOKED & CURED

grilled bread, pickled onion, crème fraîche

Classic Salmon*	14	Salmon Pâté	12
Soy Glazed Scallop	16	Curried Whitefish Pâté	8
Swordfish Pastrami	14	Shrimp Pimento	14
Salmon Gravlax*	14	The Board	39
Citrus Steelhead Trout*	14		

Oyster Slider chili-lime aioli*, pickled onion	5
New England Clam Chowder bacon, house saltine	13
Housemade Rolls honey-cayenne butter	8
Little Leaf Green Salad radish, roasted shallot vinaigrette, brioche croutons	12
White Wine Steamed Mussels confit tomato butter, shallot, grilled sourdough	18
Grilled Asparagus Salad whipped goat cheese, toasted pistachio, balsamic	16
Lettuce Cups crispy oyster, pickled vegetable, togarashi aioli*	14
Griddled Crab Cake pickled sweet peppers, Old Bay aioli*, fennel	23
Spicy Tuna Tartare* sesame, lime, cucumber, housemade chips	21

FRIED

Crispy Fish Tacos napa cabbage slaw, cherry tomato pico de gallo	18
Calamari jalapeño, togarashi aioli*	16
Maine Lobster Rangoon ponzu, sriracha, scallion	20
Salted Cod Croquettes confit tomato aioli*	15
Beer Battered Fish & Chips fries, malt vinegar aioli*	26
Oysters fries, tartar sauce	19/36

ROLLS

served with slaw & chips

Ethel's Creamy Lobster	42
Warm Buttered Lobster	42

SEAFOOD

Lobster Roe Fettuccine brown butter cauliflower, oyster mushrooms, lemon butter	42
Grilled Salmon* grilled summer squash, cipollini, pesto, herb salad	29
Line Caught Yellowfin Tuna roasted corn, melted leeks, bacon, basil oil	34
Grilled Swordfish caramelized fennel, red potatoes, lobster cream, parsley	38

MEAT

Roasted Half Chicken potato salad, grilled corn, ancho chili BBQ	26
Bacon Cheddar Burger* caramelized onion, shoestring fries [add fried oyster, togarashi aioli*, coleslaw +4]	18
Grilled Steak* roasted potatoes, asparagus, crispy onion, black pepper 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	
		Garlicky Kale	8
		lemon butter	

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.