

DINNER

SMOKED & CURED

grilled bread, pickled onion, crème fraîche			
Classic Salmon*	12	Salmon Pâté	12
BBQ Rubbed Scallop	16	Curried Whitefish Pâté	8
Ancho Glazed Spanish Mackerel	16	Shrimp Pimento	14
Maple Salmon Belly	14	The Board	39
Spicy Tuna Pâté	16		

Oyster Slider	5
chili-lime aioli*, pickled onion	

New England Clam Chowder	14
bacon, house saltine	

Housemade Rolls	8
honey-cayenne butter	

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

Baked Hama Hama Oysters	16
bacon, herb breadcrumb, lemon	

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

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

Roasted Beet Salad	16
herb whipped goat cheese, arugula, spiced walnuts	

Steamed Maine Mussels	21
white wine, herb butter, grilled sourdough	

Griddled Crab Cake	23
apple & fennel salad, whole grain mustard aioli*	

FRIED

Crispy Fish Tacos	18
napa cabbage slaw, charred poblano salsa, queso fresco	

Calamari jalapeño, togarashi aioli	17
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Blue Crab Rangoons	19
ponzu, sriracha, scallion	

Whitefish Croquettes	15
takoyaki sauce, pickled ginger	

Beer Battered Fish & Chips	28
fries, malt vinegar aioli*	

Oysters	19/36
fries, tartar sauce	

ROLLS

served with slaw & chips

Ethel's Creamy Lobster	54
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Warm Buttered Lobster	54
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SEAFOOD

Seafood Stew	39
shrimp, littlenecks, calamari, mussels, cod, monkfish, baguette	

Housemade Mafalde	34
wild caught gulf shrimp, andouille sausage, broccoli rabe, calabrian butter	

Herb Crusted Cod	34
butternut squash, black lentil ragout, avocado salsa verde	

Roasted Monkfish	31
cannellini beans, Spanish chorizo, napa cabbage, hazelnut romesco	

Grilled Salmon*	35
ginger rice, baby bok choy, miso broth, scallions	

Martha's Vineyard Bay Scallops	38
housemade linguine, lemon butter, Parmesan	

MEAT

Bacon Cheddar Burger*	19
caramelized onion, shoestring fries [add fried oyster, togarashi aioli*, cole slaw +4]	

Rosemary Roasted Half Chicken	28
creamy mashed potato, braised kale, crispy onion rings	

Slow Braised Pork Shank	32
cheddar polenta, baby carrots, red wine jus, parsley	

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	Delicata Squash	12
		maple cumin glaze, pepitas, sage	

Mac & Cheese	8	Spicy Broccoli	12
		pickled fresno peppers	

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.

