

# DINNER

## SMOKED & CURED

grilled bread, pickled onion, crème fraîche

<b>Classic Salmon*</b>	12	<b>Salmon Pâté</b>	12
<b>BBQ Scallop</b>	14	<b>Bluefish Pâté</b>	14
<b>Orange Miso Mackerel</b>	12	<b>Shrimp Pimento</b>	14
<b>Curried Whitefish Pâté</b>	8	<b>The Board</b>	39

<b>Housemade Rolls</b>	8
honey-cayenne butter	

<b>Oyster Slider</b>	5
chili-lime aioli*, pickled onion	

<b>Grilled Asparagus</b>	16
creamy goat cheese, orange, hazelnut gremolata	

<b>New England Clam Chowder</b>	14
bacon, house saltine	

<b>Little Leaf Green Salad</b>	16
carrot, cucumber, radish, roasted shallot vinaigrette	

<b>Lettuce Cups</b>	14
crispy oyster, pickled vegetables, togarashi aioli*	

<b>Lager Steamed Maine Mussels</b>	21
fennel, chorizo butter, grilled sourdough	

<b>Griddled Crab Cake</b>	23
Meyer lemon & watercress salad, citrus aioli*, crispy garbanzo	

<b>Spicy Tuna Tartare*</b>	21
sesame, lime, cucumber, housemade chips	

## FRIED

<b>Crispy Fish Tacos</b>	18
napa cabbage slaw, black bean pico de gallo, cumin crema	

<b>Blue Crab Rangoons</b>	19
ponzu, sriracha, scallion	

<b>Calamari jalapeño, togarashi aioli*</b>	17
--	----

<b>Whitefish Croquettes</b>	15
black pepper aioli*	

<b>Oysters</b>	19 / 36
fries, tartar sauce	

<b>Beer Battered Fish &amp; Chips</b>	28
fries, malt vinegar aioli*	

## SEAFOOD

<b>Grilled Whole Fish</b>	41
snap peas, peanut salsa macha, herb & citrus salad	

<b>Lobster Roe Fettucine</b>	MP
Maine lobster, oyster mushrooms, English peas, Meyer lemon	

<b>Pan Seared Fluke</b>	32
ricotta gnocchi, rainbow Swiss chard, lobster cream	

<b>Wild Caught Gulf Shrimp</b>	35
housemade mafalde, broccoli rabe, aleppo pepper, Parmesan	

<b>Herb Crusted Hake</b>	31
littleneck clams, spring onion, bacon, new potatoes, saffron broth	

<b>Grilled Salmon*</b>	35
crispy potato cake, grilled asparagus, salsa verde	

## ROLLS

served with slaw & chips

<b>Crispy Shrimp</b>	24
----------------------	----

<b>Crispy Oyster</b>	29
----------------------	----

<b>Ethel's Creamy Lobster</b>	MP
-------------------------------	----

<b>Warm Buttered Lobster</b>	MP
------------------------------	----

## MEAT

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

<b>Roasted Half Chicken</b>	28
mustard spätzle, haricot verts, rosemary jus	

<b>Grilled Steak*</b>	
smashed Sparrow Arc potatoes, roasted broccoli, scallion butter choice of	

<b>8oz Flat Iron*</b>	39
-----------------------	----

<b>12oz NY Strip*</b>	49
-----------------------	----

## SIDES

<b>Shoestring Fries</b>	8	<b>Cornbread</b>	9
-------------------------	---	------------------	---

maple butter

<b>242 Fries</b>	9	<b>Roasted Snap Peas</b>	9
------------------	---	--------------------------	---

Parmesan, parsley butter

<b>Waffle Fries</b>	8	<b>Spicy Broccoli</b>	12
---------------------	---	-----------------------	----

pickled fresno peppers

<b>Mac &amp; Cheese</b>	8
-------------------------	---

<b>Buttermilk Biscuit</b>	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.