

DINNER

SMOKED & CURED

grilled bread, pickled onion, crème fraîche

Classic Salmon*	12	Salmon Pâté	12
Orange Miso Mackerel	12	Bluefish Pâté	14
Maple Salmon Belly	14	Shrimp Pimento	14
BBQ Scallop	14	The Board	39
Curried Whitefish Pâté	8		

Housemade Rolls	8
honey-cayenne butter	

Oyster Slider	5
chili-lime aioli*, pickled onion	

Grilled Asparagus	16
creamy goat cheese, orange, hazelnut gremolata	

New England Clam Chowder	14
bacon, house saltine	

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

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

Lager Steamed Maine Mussels	21
fennel, chorizo butter, grilled sourdough	

Griddled Crab Cake	23
Meyer lemon & watercress salad, citrus aioli*, crispy garbanzo	

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

FRIED

Crispy Fish Tacos	18
napa cabbage slaw, black bean pico de gallo, cumin crema	

Blue Crab Rangoons	19
ponzu, sriracha, scallion	

Calamari	17
jalapeño, togarashi aioli*	

Whitefish Croquettes	15
black pepper aioli*	

Oysters	19 / 36
fries, tartar sauce	

Crispy Fish Sandwich	19
bibb lettuce, tartar sauce, coleslaw, shoestring fries	

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

Parties of 10 or more will be subject to an automatic 20% gratuity

SEAFOOD

Grilled Whole Fish	41
snap peas, peanut salsa macha, herb & citrus salad	

Housemade Fettucine	31
Jonah crab, oyster mushrooms, English peas, Meyer lemon	

Pan Seared Fluke	32
ricotta gnocchi, rainbow Swiss chard, lobster cream	

Wild Caught Gulf Shrimp	35
housemade mafalde, broccoli rabe, aleppo pepper, Parmesan	

Herb Crusted Cod	36
littleneck clams, spring onion, bacon, new potatoes, saffron broth	

Grilled Salmon*	35
crispy potato cake, grilled asparagus, salsa verde	

ROLLS

served with slaw & chips

Crispy Shrimp	24
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Crispy Oyster	29
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Ethel's Creamy Lobster	MP
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Warm Buttered Lobster	MP
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MEAT

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

Roasted Half Chicken	28
mustard spätzle, haricot verts, rosemary jus	

Grilled Steak*	
smashed Sparrow Arc potatoes, roasted broccoli, scallion butter	
choice of	

8oz Flat Iron*	39
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12oz NY Strip*	49
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SIDES

Shoestring Fries	8	Cornbread	9
		maple butter	

242 Fries	9	Roasted Snap Peas	9
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Waffle Fries	8	Parmesan, parsley butter	
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Mac & Cheese	8	Spicy Broccoli	12
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Buttermilk Biscuit	9	pickled fresno peppers	
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.