

DINNER

SMOKED & CURED

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

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	12		
heirloom tomato, cucumber, radish, thyme vinaigrette			
White Wine Steamed Mussels	18		
confit tomato butter, shallot, grilled sourdough			
Heirloom Tomato Salad	16		
grilled sourdough, 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			

FRIED

Crispy Fish Tacos	18		
creamy napa cabbage slaw, pico de gallo			
Calamari	16		
jalapeño, togarashi aioli*			
Maine Lobster Rangoons	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	42
Warm Buttered Lobster	42

SEAFOOD

Lobster Cobb Salad	32
grilled corn, cherry tomatoes, bacon, egg, avocado mousse	
Grilled Whole Fish	38
cucumber & watercress salad, nuoc cham, peanut, sesame	
Lobster Roe Fettuccine	42
oyster mushroom, summer squash, pine nut gremolata	
Grilled Steelhead Trout*	29
grilled summer squash, cipollini, pesto, herb salad	
Shrimp Scampi	29
housemade rigatoni, cherry tomatoes, spinach, Parmesan	
Grilled Swordfish	38
roasted corn, melted leeks, bacon, Jimmy Nardello peppers	
Herb Crusted Haddock	33
caramelized fennel, red potatoes, lobster cream, parsley	

MEAT

Roasted Half Chicken	26
potato salad, grilled corn, ancho chili BBQ	
Bacon Cheddar Burger*	18
caramelized onion, shoestring fries [add fried oyster, togarashi aioli*, coleslaw +4]	
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		maple butter	
Waffle Fries	8	Mexican Street Corn	10
Mac & Cheese		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.

