

DINNER

SMOKED & CURED

grilled bread, pickled onion, crème fraîche

Classic Salmon*	12	Spicy Tuna Pâté	16
BBQ Rubbed Scallop	16	Salmon Pâté	12
Ancho Glazed Spanish Mackerel	16	Curried Whitefish Pâté	8
Swordfish Pastrami	14	Shrimp Pimento	14
Maple Salmon Belly	14	The Board	39

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

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, thyme, bay leaf, herb butter, grilled sourdough

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

FRIED

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

Calamari jalapeño, togarashi aioli 17

Blue Crab Rangoons ponzu, sriracha, scallion 19

Whitefish Croquettes takoyaki sauce, pickled ginger 15

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

Oysters fries, tartar sauce 19/36

ROLLS

served with slaw & chips

Ethel's Creamy Lobster 54

Warm Buttered Lobster 54

SEAFOOD

Seafood Stew 39
shrimp, littlenecks, calamari, mussels, cod, swordfish, 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 Swordfish 38
cannellini beans, Spanish chorizo, napa cabbage, hazelnut romesco

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

Blue Crab Linguine 32
cacio e pepe, herbed breadcrumb, 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

* 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.