

# DINNER

## SMOKED & CURED

grilled bread, pickled onion, crème fraîche			
<b>Salmon Gravlax*</b>	<b>14</b>	<b>Bluefish Pâté</b>	<b>8</b>
<b>Classic Smoked Salmon*</b>	<b>14</b>	<b>Salmon Pâté</b>	<b>12</b>
<b>Miso-Soy Salmon Belly</b>	<b>14</b>	<b>Shrimp Pimento</b>	<b>14</b>
<b>Curried Whitefish Pâté</b>	<b>8</b>	<b>The Board</b>	<b>39</b>
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<b>New England Clam Chowder</b>			<b>13</b>
bacon, house saltine			
<b>Oyster Slider</b>			<b>5</b>
chili-lime aioli*, pickled onion			
<b>Housemade Rolls</b>			<b>8</b>
honey-cayenne butter			
<b>Green Salad</b>			<b>12</b>
radish, cucumber, carrot, roasted shallot vinaigrette			
<b>Lettuce Cups</b>			<b>15</b>
crispy oyster, pickled vegetables, togarashi aioli*			
<b>Asparagus &amp; Burrata</b>			<b>22</b>
grapefruit, black garlic bagna cauda, avocado, watercress, pistachio			
<b>Clam Strip Bao Bun</b>			<b>8</b>
hoisin, daikon pickles, sambal aioli*			
<b>Griddled Crab Cake</b>			<b>23</b>
crispy chickpeas, Meyer lemon, pickled chilies, dill-tahini aioli*			
<b>Lager Steamed Maine Mussels</b>			<b>18</b>
parsley butter, grilled sourdough			

## FRIED

<b>Calamari</b>	<b>16</b>	<b>Fish Tacos</b>	<b>18</b>
jalapeño, togarashi aioli*		pineapple salsa, red cabbage, chipotle mayo*	
<b>Whole Belly Clams</b>	<b>24 / 46</b>	<b>Beer Battered Fish &amp; Chips</b>	<b>29</b>
fries, tartar sauce		malt vinegar aioli*	
<b>Oysters</b>	<b>19 / 36</b>		
fries, tartar sauce			

<b>Wild Caught Gulf Shrimp</b>	<b>34</b>
spring vegetables, haricots verts, polenta, n'duja vinaigrette	
<b>Grilled Whole Fish</b>	<b>44</b>
asparagus, citrus salad, chipotle-peanut romesco, dill butter	
<b>Seafood Curry</b>	<b>38</b>
skate cheeks, shrimp, mussels, clams, housemade pita	
<b>Herb Crusted Baked Cod</b>	<b>37</b>
beluga lentils, Brussels sprouts, spring garlic, leek soubise, mojo verde	
<b>Pan Roasted Monkfish</b>	<b>34</b>
squid ink gnocchi, grilled snow peas, Swiss chard, Parmesan pesto cream	
<b>Martha's Vineyard Bay Scallops</b>	<b>38</b>
lobster roe linguine, asparagus, mushrooms, Pecorino	
<b>Roasted Half Chicken</b>	<b>26</b>
charred broccolini, Yukon gold potatoes, rosemary jus	
<b>Grilled Skirt Steak*</b>	<b>46</b>
Parmesan-herb 242 fries, asparagus, bordelaise sauce	
<b>Bacon Cheddar Burger*</b>	<b>18</b>
caramelized onion, shoestring fries [add fried oyster, togarashi aioli*, coleslaw +4]	

## ROLLS

served with slaw & chips

<b>Ethel's Creamy Lobster</b>	<b>MP</b>
<b>Warm Buttered Lobster</b>	<b>MP</b>
<b>Crispy Shrimp*</b>	<b>29</b>
<b>Oyster Po'Boy</b>	<b>26</b>

## SIDES

<b>Crispy Cauliflower</b>	<b>12</b>	<b>Grilled Broccolini</b>	<b>12</b>
Frank's hot honey, tzatziki		goat cheese, pistachio-chili crisp	
<b>Grilled Asparagus</b>	<b>13</b>	<b>Buttermilk Biscuit</b>	<b>9</b>
hazelnut picada, dill butter		honey, rosemary butter	
<b>242 Fries</b>	<b>8</b>	<b>Cornbread</b>	<b>8</b>
<b>Shoestring Fries</b>	<b>8</b>	maple butter	

We apply a 3.5% Kitchen Appreciation fee. This appreciation 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.



BOSTON