

DINNER

SMOKED & CURED

grilled bread, pickled onion, crème fraîche

Salmon Gravlox*	14	Curry Whitefish Pâté	8
Classic Smoked Salmon*	14	Salmon Pâté	12
Smoked Scallop	16	Shrimp Pimento	14
Sesame-Chili Spanish Mackerel	16	The Board	39

New England Clam Chowder	13
bacon, house saltine	

Oyster Slider	5
chili-lime aioli*, pickled onion	

Housemade Rolls	8
honey-cayenne butter	

Green Salad	12
radish, cucumber, carrot, roasted shallot vinaigrette	

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

Tuna Tartare*	21
cucumber, sriracha, sesame, lime	

Fall Fig Toast	16
whipped goat cheese, pickled red onion, sriracha honey, za'atar	

Crispy Chicken Biscuit Slider	7
bibb lettuce, dill pickle aioli*	

Griddled Crab Cake	23
grape, celery-celery root slaw, remoulade*	

Nantucket Bay Scallops	26
parsnip, Brussels sprouts, mojo verde, Meyer lemon	

Lager Steamed Maine Mussels	18
parsley butter, grilled sourdough	

FRIED

Calamari	16	Fish Tacos	18
jalapeño, togarashi aioli*		pineapple salsa, red cabbage, chipotle mayo	

Oysters	19 / 36	Beer Battered Fish & Chips	29
fries, tartar		malt vinegar aioli*	

ROLLS

served with slaw & chips

Ethel's Creamy Lobster	54
Warm Buttered Lobster	54
Crispy Shrimp*	29
Oyster Po'Boy*	26

Grilled Whole Fish	38
poblano pepper, caramelized onion, sweet potato purée, walnut aillade	

Pan Roasted Monkfish	36
cannellini beans, Swiss chard, basil pesto, persimmon, olive tapenade	

Seafood Curry	38
shrimp, mussels, clams, lemongrass, ginger, bok choy, coconut milk, pita	

Herb Crusted Baked Hake	36
roasted root vegetables, ajo blanco, pomegranate, salsa verde	

Maine Jonah Crab Risotto	42
cauliflower, Brussels sprouts, blood orange, pistachio butter	

Wild Caught Gulf Shrimp Spaghetti	36
squash, basil, Parmesan breadcrumbs, cacio e pepe butter	

Lobster Roe Fettucine	54
beech mushrooms, broccoli rabe, Parmesan, Calabrian chili	

Roasted Half Chicken	26
polenta, charred broccolini, rosemary jus	

Bacon Cheddar Burger*	18
caramelized onion, shoestring fries [add fried oyster, togarashi aioli*, coleslaw +4]	

SIDES

Cornbread	8	Maple Glazed Acorn Squash	12
maple butter		pecan granola, goat cheese	

Buttermilk Biscuit	8	Sweet & Sour Broccoli Rabe	11
honey, rosemary butter		peanut crumble, sesame	

242 Fries	8
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Shoestring Fries	8
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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