

DINNER

SMOKED & CURED

grilled bread, pickled onion, crème fraîche

Salmon Gravlax*	14	Salmon Pâté	12
Classic Smoked Salmon*	14	Bluefish Pâté	12
Maple Steelhead Trout	14	Shrimp Pimento	14
Whitefish Pâté	8	The Board	39

New England Clam Chowder	13
bacon, house saltine	

Oyster Slider	5
chili-lime aioli*, pickled onion	

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

Housemade Rolls	8
honey-cayenne butter	

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

Grilled Asparagus	16
hazelnut chili crisp, whipped goat cheese, balsamic	

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

Griddled Crab Cake	23
sweet pepper, fennel, cucumber, Old Bay aioli*	

Lager Steamed Mussels	18
parsley butter, grilled sourdough	

FRIED

Calamari	16	Fish Tacos	16
jalapeño, togarashi aioli*		pineapple, avocado, sriracha mayo	

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

ROLLS

served with slaw & chips

Ethel's Creamy Lobster	42
Warm Buttered Lobster	42
Oyster Po'Boy*	26
Crispy Shrimp*	29

Grilled Whole Fish	38
asparagus, black garlic harissa, pistachio aiolade	

Lobster Roe Fettuccine	44
mussels, Swiss chard, oyster mushroom, chili butter, gremolata	

Maine Jonah Crab Campanelle	36
grilled corn, shallot, pancetta, basil oil	

Pan Seared Monkfish	34
green beans, cauliflower, artichoke, chipotle romesco	

Pan Seared Halibut	38
black bean & corn succotash, poblano pepper vinaigrette	

Bouillabaisse	36
shrimp, skate cheeks, mussels, littleneck clams, saffron broth, baguette	

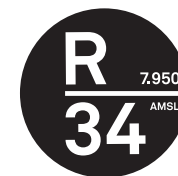
Roasted Half Chicken	26
fingerling potatoes, broccoli, spinach, Parmesan fonduta	

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

SIDES

Grilled Carrots	8	Roasted Corn	11
chermoula, za'atar		Parmesan, espelette, garlic aioli*	
Buttermilk Biscuit	8	242 Fries	8
honey, rosemary butter		Shoestring Fries	8
Cornbread	8		
maple 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.



BOSTON

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.