

# DINNER

## SMOKED & CURED

grilled bread, pickled onion, crème fraîche

<b>Salmon Gravlox*</b>	14	<b>Bluefish Pâté</b>	12
<b>Classic Smoked Salmon*</b>	14	<b>Shrimp Pimento</b>	14
<b>Whitefish Pâté</b>	8	<b>The Board</b>	39
<b>Salmon Pâté</b>	12		

<b>New England Clam Chowder</b>	13		
bacon, house saltine			

<b>Oyster Slider</b>	5		
chili-lime aioli*, pickled onion			

<b>Housemade Rolls</b>	8		
honey-cayenne butter			

<b>Green Salad</b>	12		
radish, cucumber, carrot, roasted shallot vinaigrette			

<b>Tuna Tartare*</b>	21		
cucumber, sriracha, sesame, lime			

<b>Lettuce Cups</b>	14		
crispy oyster, pickled vegetable, togarashi aioli*			

<b>Fall Fig Toast</b>	18		
whipped goat cheese, pickled red onion, sriracha honey, za'atar			

<b>Crispy Chicken Biscuit Slider</b>	7		
bibb lettuce, dill pickle aioli*			

<b>Bay Scallops &amp; Saffron Cavatelli*</b>	26		
N'duja butter, Brussels sprouts, Parmesan breadcrumbs			

<b>Griddled Crab Cake</b>	23		
Concord grape, celery-celery root slaw, remoulade*			

<b>Lager Steamed Mussels</b>	18		
parsley butter, grilled sourdough			

## FRIED

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

<b>Oysters</b>	19 / 36	<b>Beer Battered Fish &amp; Chips</b>	29
fries, tartar		malt vinegar aioli*	

## ROLLS

served with slaw & chips

<b>Ethel's Creamy Lobster</b>	52
<b>Warm Buttered Lobster</b>	52
<b>Crispy Shrimp*</b>	29
<b>Oyster Po'Boy*</b>	26

<b>Grilled Whole Fish</b>	42
poblano pepper, caramelized onion, sweet potato purée, walnut aillade	

<b>Herb Crusted Baked Cod</b>	36
chanterelle mushrooms, fingerling potato, leek soubise, persillade	

<b>Grilled Bluefin Tuna*</b>	44
cannellini beans, kale, basil pesto, persimmon, olive tapenade	

<b>Pan Roasted Weakfish</b>	36
cipollinis, chicories, red kuri squash, apple, pepita vinaigrette	

<b>Maine Jonah Crab Risotto</b>	42
cauliflower, fennel, habanada peppers, pistachio butter	

<b>Wild Caught Gulf Shrimp Spaghetti</b>	36
cherry tomato, basil, Parmesan, breadcrumb, smoked uni butter	

<b>Lobster Roe Fettucine</b>	52
beech mushrooms, broccoli rabe, Parmesan, Calabrian chili	

<b>Roasted Half Chicken</b>	26
polenta, charred broccolini, rosemary jus	

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

## SIDES

<b>Cornbread</b>	8	<b>Sweet &amp; Sour Broccoli Rabe</b>	11
maple butter		peanut crumble, sesame	
<b>Buttermilk Biscuit</b>	8	<b>242 Fries</b>	8
honey, rosemary butter			
<b>Maple Glazed Acorn Squash</b>	12	<b>Shoestring Fries</b>	8
cranberry & pecan granola, feta			

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