

# DINNER

## SMOKED & CURED

grilled bread, pickled onion, crème fraîche			
<b>Salmon Gravlox*</b>	<b>14</b>	<b>Salmon Pâté</b>	<b>12</b>
<b>Classic Smoked Salmon*</b>	<b>14</b>	<b>Bluefish Pâté</b>	<b>12</b>
<b>Smoked Scallop*</b>	<b>16</b>	<b>Shrimp Pimento</b>	<b>14</b>
<b>BBQ Steelhead Trout</b>	<b>14</b>	<b>The Board</b>	<b>39</b>
<b>Whitefish Pâté</b>	<b>8</b>		

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

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

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

<b>Corn &amp; Peach Panzanella</b>	<b>18</b>
mozzarella, baby kale, jalapeño, ginger-balsamic vinaigrette	

<b>Heirloom Tomato Salad</b>	<b>17</b>
pistachio dukkah, balsamic, ricotta salata	

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

<b>Griddled Crab Cake</b>	<b>23</b>
sweet pepper, fennel, cucumber, Old Bay aioli*	

<b>Lager Steamed Mussels</b>	<b>18</b>
black garlic harissa butter, saffron aioli*, crostini	

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

## FRIED

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

<b>Fish Tacos</b>	<b>18</b>
corn & black bean pico, chipotle aioli*	

## ROASTED COLLARS

tortillas, pineapple salsa, avocado salad, pickled vegetables

<b>Bluefin Tuna 5 lbs</b>	<b>90</b>
<b>Halibut 2 lbs</b>	<b>64</b>

## ROLLS

served with slaw & chips

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

<b>Line Caught Bluefin Tuna*</b>	<b>44</b>
summer vegetable ragout, tomatillo aguachile, peanut salsa macha	

<b>New England Seafood Boil</b>	<b>39</b>
fingerling potato, sweet corn, toasted baguette, remoulade	

<b>Roasted Monkfish</b>	<b>32</b>
couscous, apricot, tomato & fennel vinaigrette, zucchini hummus	

<b>Grilled Whole Fish</b>	<b>38</b>
cucumber & green bean salad, nuoc cham, peanut & sesame crumble	

<b>Pan Seared Halibut</b>	<b>38</b>
black bean & corn succotash, poblano pepper vinaigrette	

<b>Lobster Roe Fettuccine</b>	<b>44</b>
Swiss chard, oyster mushroom, chili butter, gremolata	

<b>Wild Caught Gulf Shrimp Chitarra</b>	<b>36</b>
grilled corn, shallot, pancetta, basil oil	

<b>Roasted Half Chicken</b>	<b>26</b>
fingerling potatoes, broccoli, spinach, Parmesan fonduta	

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

## SIDES

<b>Cornbread</b>	<b>8</b>	<b>Blistered Shishitos</b>	<b>11</b>
maple butter		spicy cilantro crema, crispy shallot	
<b>Buttermilk Biscuit</b>	<b>8</b>	<b>242 Fries</b>	<b>8</b>
honey, rosemary butter		<b>Shoestring Fries</b>	<b>8</b>
<b>Roasted Corn</b>	<b>11</b>		
Parmesan, espelette, garlic aioli*			

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