

# DINNER

## SMOKED & CURED

grilled bread, pickled onion, crème fraîche			
<b>Salmon Gravlax*</b>	<b>14</b>	<b>Bluefish Pâté</b>	<b>12</b>
<b>Classic Smoked Salmon*</b>	<b>14</b>	<b>Shrimp Pimento</b>	<b>14</b>
<b>Curry Whitefish Pâté</b>	<b>8</b>	<b>The Board</b>	<b>39</b>
<b>Salmon Pâté</b>	<b>12</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>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>14</b>
crispy oyster, pickled vegetable, togarashi aioli*	

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

<b>Red Beet Salad</b>	<b>16</b>
frisée, pomegranate, mojo verde, sunchoke chips, avocado-feta mousse	

<b>Crispy Chicken Biscuit Slider</b>	<b>7</b>
bibb lettuce, dill pickle, Tabasco 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>Oysters</b>	<b>19 / 36</b>	<b>Beer Battered Fish &amp; Chips</b>	<b>29</b>
fries, tartar sauce		malt vinegar aioli*	

<b>Wild Caught Gulf Shrimp Bucatini</b>	<b>28</b>
broccoli rabe, confit garlic, Calabrian chili, basil gremolata, Parmesan cream	

<b>Grilled Whole Fish</b>	<b>38</b>
Yukon gold potatoes, beech mushrooms, spinach, cipollinis, citrus salad	

<b>Seafood Curry</b>	<b>39</b>
shrimp, mussels, clams, lemongrass, ginger, coconut milk, housemade pita	

<b>Herb Crusted Baked Hake</b>	<b>36</b>
lentils, cauliflower, Brussels sprouts, pomegranate, sweet potato	

<b>Pan Roasted Monkfish Amatriciana</b>	<b>34</b>
ricotta gnocchi, butternut squash, olives, fennel pollen, guanciale	

<b>Nantucket Bay Scallops</b>	<b>38</b>
casarecce pasta, leek, Swiss chard, cacio e pepe butter	

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

<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>58</b>
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<b>Warm Buttered Lobster</b>	<b>58</b>
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<b>Crispy Shrimp*</b>	<b>29</b>
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<b>Oyster Po'Boy*</b>	<b>26</b>
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## SIDES

<b>Grilled Broccolini</b>	<b>12</b>	<b>Crispy Cauliflower</b>	<b>12</b>
goat cheese, pistachio-chili crisp		sriracha hot honey, tzatziki	

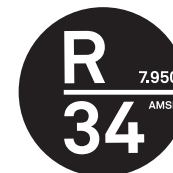
<b>Sweet &amp; Sour Brussels Sprouts</b>	<b>11</b>	<b>Buttermilk Biscuit</b>	<b>8</b>
sambal, hoisin aioli*		honey, rosemary butter	

<b>242 Fries</b>	<b>8</b>	<b>Cornbread</b>	<b>8</b>
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<b>Shoestring Fries</b>	<b>8</b>	maple butter	
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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