

DINNER

SMOKED & CURED

grilled bread, pickled onion, crème fraîche			
Salmon Gravlax*	14	Salmon Pâté	12
Classic Smoked Salmon*	14	Bluefish Pâté	12
BBQ Smoked Scallops	16	Shrimp Pimento	14
Curried Whitefish Pâté	8	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			15
crispy oyster, pickled vegetables, togarashi aioli*			
Tuna Tartare*			21
cucumber, sriracha, sesame, lime			
Clam Strip Bao Bun			7
hoisin, daikon pickle, sambal aioli*			
Soft Shell Green Crab Biscuit Slider			12
bacon, lettuce, tomato, avocado mayo			
Asparagus & Burrata			22
Ward's Berry Farm strawberries, avocado, watercress, pistachio dukkah			
Griddled Crab Cake			23
crispy chickpeas, tangerine, pickled chilies, dill-tahini aioli*			
Lager Steamed Maine Mussels			18
parsley butter, grilled sourdough			

FRIED

Calamari	16	Fish Tacos	18
jalapeño, togarashi aïoli*		pineapple salsa, red cabbage, chipotle mayo	
Oysters	19 / 36	Beer Battered Fish & Chips	29
fries, tartar sauce		malt vinegar aïoli*	

Grilled Whole Fish	38
red apricot, Kalamata olive, tahini, escalivada, herb salad	

Wild Caught Gulf Shrimp Gnocchi	34
ricotta, medley tomatoes, Fresno, spinach, Parmesan, basil	

Seafood Curry	39
skate cheeks, shrimp, mussels, clams, sweet corn, garlic bread	

Pan Roasted Halibut	38
ratatouille, basil pesto, pine nuts	

Local Caught Jonah Crab	46
lobster roe fettucine, asparagus, morel mushroom, Calabrian chili	

Pan Seared Monkfish	35
corn & black bean succotash, corn purée, pickled red onion, pebre sauce	

Roasted Half Chicken	26
zucchini, spring onion, Yukon gold potatoes, rosemary jus	

Grilled Skirt Steak*	48
Parmesan-herb 242 fries, asparagus, bordelaise sauce	

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

ROLLS

served with slaw & chips	
Ethel's Creamy Lobster	MP
Warm Buttered Lobster	MP
Crispy Shrimp*	29
Oyster Po'Boy	26

SIDES

Pan Roasted Asparagus	13	242 Fries	8
peanut romesco, mojo verde		Shoestring Fries	
		8	
Sweet Corn	11	Buttermilk Biscuit	9
black garlic butter, cotija, cumin crema		honey, rosemary butter	
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.



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. Parties of 10 or more will be subject to an automatic 20% gratuity.