

# 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>BBQ Steelhead Trout</b>	<b>14</b>	<b>Shrimp Pimento</b>	<b>14</b>
<b>Togarashi Spiced Spanish Mackerel</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>Tuna Tartare*</b>	<b>21</b>		
cucumber, sriracha, sesame, lime			
<b>Corn &amp; Peach Panzanella</b>	<b>18</b>		
mozzarella, baby kale, jalapeño, red wine-oregano vinaigrette			
<b>Heirloom Tomato Salad</b>	<b>21</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>		
parsley butter, grilled sourdough			

## FRIED

<b>Calamari</b>	<b>16</b>	<b>Fish Tacos</b>	<b>18</b>
jalapeño, togarashi aioli*		corn & black bean pico, chipotle aioli*	
<b>Oysters</b>	<b>19 / 36</b>	<b>Beer Battered Fish &amp; Chips</b>	<b>29</b>
fries, tartar		malt vinegar aioli*	
<b>Clams</b>	<b>28 / 54</b>		
fries, tartar			

## 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>

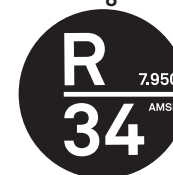
<b>Grilled Whole Fish</b>	<b>38</b>
cucumber & green bean salad, nuoc cham, peanut & sesame crumble	
<b>New England Seafood Boil</b>	<b>39</b>
fingerling potato, sweet corn, toasted baguette, remoulade	
<b>Grilled Line Caught Swordfish</b>	<b>36</b>
squash blossom risotto, marinated tomatoes	
<b>Pan Seared Halibut</b>	<b>38</b>
black bean & corn succotash, poblano pepper vinaigrette	
<b>Lobster Roe Fettuccine</b>	<b>44</b>
medley tomatoes, Jimmy Nardello peppers, tarragon butter, gremolata	
<b>Wild Caught Gulf Shrimp Spaghetti</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>Roasted Corn</b>	<b>11</b>	<b>Shoestring Fries</b>	<b>8</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