

DINNER

SMOKED & CURED

grilled bread, pickled onion, crème fraîche

Salmon Gravlox*	14	Whitefish Pâté	8
Classic Smoked Salmon*	14	Salmon Pâté	12
Miso-Salmon Belly	14	Shrimp Pimento	14
Smoked Scallops	16	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	14
crispy oyster, pickled vegetable, togarashi aioli*	

Tuna Tartare*	21
cucumber, sriracha, sesame, lime	

Fall Fig Toast	16
whipped goat cheese, pickled red onion, sriracha honey, za'atar	

Crispy Chicken Biscuit Slider	7
bibb lettuce, dill pickle aioli*	

Griddled Crab Cake	23
grape, celery-celery root slaw, remoulade*	

Pan Seared Bay Scallops	26
Brussels sprouts, cauliflower purée, pine nut chermoula	

Lager Steamed Maine Mussels	18
parsley butter, grilled sourdough	

FRIED

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

Oysters	19 / 36	Beer Battered Fish & Chips	29
fries, tartar		malt vinegar aioli*	

ROLLS

served with slaw & chips

Ethel's Creamy Lobster	54
Warm Buttered Lobster	54
Crispy Shrimp*	29
Oyster Po'Boy*	26

Grilled Whole Fish	42
poblano pepper, caramelized onion, sweet potato purée, walnut aiollade	

Grilled Swordfish	38
cannellini beans, Swiss chard, basil pesto, persimmon, olive tapenade	

Herb Crusted Baked Hake	34
roasted root vegetables, ajo blanco, pomegranate, salsa verde	

Maine Jonah Crab Risotto	42
cauliflower, fennel, long red peppers, pistachio butter	

Wild Caught Gulf Shrimp Spaghetti	36
spaghetti squash, basil, Parmesan breadcrumbs, smoked uni butter	

Lobster Roe Fettucine	54
beech mushrooms, broccoli rabe, Parmesan, Calabrian chili	

Roasted Half Chicken	26
polenta, charred broccolini, rosemary jus	

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

SIDES

Cornbread	8	Sweet & Sour Broccoli Rabe	11
maple butter		peanut crumble, sesame	
Buttermilk Biscuit	8	242 Fries	8
honey, rosemary butter		Shoestring Fries	8
Maple Glazed Acorn Squash	12		
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