

DINNER

SMOKED & CURED

grilled bread, pickled onion, crème fraîche

Salmon Gravlax*	14	Salmon Pâté	12
Classic Smoked Salmon*	14	Bluefish Pâté	12
Maple Salmon Belly	14	Shrimp Pimento	14
BBQ Spanish Mackerel	14	The Board	39
Whitefish Pâté	8		

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

Heirloom Tomato Toast **18**
whipped oregano goat cheese, pistachio dukkah, balsamic

Red Beet & Plum Salad **16**
fennel, fresno chile, dill, ricotta, hazelnut, moscatel vinaigrette

Lettuce Cups **14**
crispy oyster, pickled vegetable, togarashi aioli*

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

Griddled Crab Cake **23**
sweet pepper, fennel, cucumber, Old Bay aioli*

Lager Steamed Mussels **18**
parsley butter, grilled sourdough

FRIED

Calamari **16** **Fish Tacos** **18**
jalapeño, togarashi aioli* corn & black bean pico, chipotle aioli*

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

ROLLS

served with slaw & chips

Ethel's Creamy Lobster **48**

Warm Buttered Lobster **48**

Crispy Shrimp* **29**

Oyster Po'Boy* **26**

Grilled Whole Fish **38**
sungold tomato, eggplant caponata, basil pesto, herb salad

Lobster Pot Pie **48**
potatoes, corn, rosemary biscuit crumble

Pan Roasted Halibut **38**
chanterelle mushrooms, Jimmy Nardello peppers, leek soubise, persillade

Pan Seared Monkfish **34**
cipollinis, chicories, red kuri squash, apple, bacon vinaigrette

Wild Caught Gulf Shrimp Spaghetti **36**
cherry tomato, basil, Parmesan, breadcrumb, cacio e pepe butter

Lobster Roe Fettuccine **48**
beech mushrooms, broccoli rabe, Parmesean, Calabrian chili butter

Roasted Half Chicken **26**
polenta, green beans, pepperonata, jus

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

SIDES

Cornbread **8** **Blistered Shishitos** **11**
maple butter tomato aioli*, basil vinaigrette

Buttermilk Biscuit **8** **242 Fries** **8**
honey, rosemary butter **Shoestring Fries** **8**

Roasted Corn **11**
BBQ spice, ricotta, cilantro, scallions

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