

# DINNER

## SMOKED & CURED

grilled bread, pickled onion, crème fraîche

<b>Salmon Gravlax*</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>Soy-Miso Salmon Belly</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>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>Red Beet Salad</b>	<b>16</b>
frisée, pomegranate, mojo verde, sunchoke chips, avocado-feta mousse	

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

<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		malt vinegar aioli*	

## ROLLS

served with slaw & chips

<b>Ethel's Creamy Lobster</b>	<b>56</b>
<b>Warm Buttered Lobster</b>	<b>56</b>
<b>Crispy Shrimp*</b>	<b>29</b>
<b>Oyster Po'Boy*</b>	<b>26</b>

<b>Grilled Whole Fish</b>	<b>42</b>
Yukon gold potatoes, beech mushrooms, spinach, cipollinis, Meyer lemon	

<b>Seafood Curry</b>	<b>38</b>
shrimp, mussels, clams, lemongrass, ginger, coconut milk, housemade pita	

<b>Herb Crusted Baked Hake</b>	<b>34</b>
roasted root vegetables, ajo blanco, pomegranate, salsa verde	

<b>Grilled Swordfish</b>	<b>38</b>
cannellini beans, kale, basil pesto, olive tapenade	

<b>Maine Jonah Crab Gnocchi</b>	<b>36</b>
cauliflower, Brussels sprouts, citrus, uni butter	

<b>Nantucket Bay Scallops</b>	<b>36</b>
housemade linguine, fennel, Swiss chard, tobiko butter	

<b>Wild Caught Gulf Shrimp Spaghetti</b>	<b>28</b>
broccoli rabe, basil, Parmesan breadcrumbs, Calabrian chili	

<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]	

## SIDES

<b>Cornbread</b>	<b>8</b>	<b>Maple Glazed Acorn Squash</b>	<b>12</b>
maple butter		pecan-cranberry granola, goat cheese	

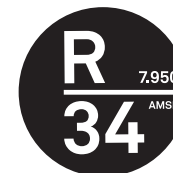
<b>Buttermilk Biscuit</b>	<b>8</b>	<b>Sweet &amp; Sour Broccoli Rabe</b>	<b>11</b>
honey, rosemary butter		peanut crumble, sesame	

<b>242 Fries</b>	<b>8</b>
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<b>Shoestring Fries</b>	<b>8</b>
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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