

DINNER

SMOKED & CURED

grilled bread, pickled onion, crème fraîche

Salmon Gravlox*	14	Salmon Pâté	12
Classic Smoked Salmon*	14	Bluefish Pâté	12
Smoked Scallop	16	Shrimp Pimento	14
Curry 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	14
crispy oyster, pickled vegetable, togarashi aioli*	

Red Beet Salad	16
frisée, pomegranate, mojo verde, sunchoke chips, avocado-feta mousse	

Tuna Tartare*	23
cucumber, sriracha, sesame, lime	

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

Griddled Crab Cake	23
crispy chickpeas, Meyer lemon, pickled chilies, dill-tahini aioli*	

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	56
Warm Buttered Lobster	56
Crispy Shrimp*	29
Oyster Po'Boy*	26

Grilled Whole Fish	42
Yukon gold potatoes, beech mushrooms, spinach, cipollinis, Meyer lemon	

Seafood Curry	38
shrimp, mussels, clams, lemongrass, ginger, coconut milk, housemade pita	

Pan Roasted Weakfish	34
roasted root vegetables, sweet potato purée, pomegranate, salsa verde	

Grilled Swordfish	38
cannellini beans, kale, basil pesto, olive tapenade	

Nantucket Bay Scallops	36
housemade linguine, fennel, Swiss chard, cacio e pepe butter	

Lobster Gnocchi	56
cauliflower, Brussels sprouts, citrus, uni butter	

Wild Caught Gulf Shrimp Spaghetti	28
broccoli rabe, basil, Parmesan breadcrumbs, Calabrian chili	

Roasted Half Chicken	26
charred broccolini, polenta, rosemary jus	

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

SIDES

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

Buttermilk Biscuit	8	Sweet & Sour Broccoli Rabe	11
honey, rosemary butter		peanut crumble, sesame	

242 Fries	8
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Shoestring Fries	8
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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