

# 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>Shrimp Pimento</b>	<b>14</b>
<b>Sesame-Chili Spanish Mackerel</b>	<b>16</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>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>Tuna Tartare*</b>	<b>21</b>		
cucumber, sriracha, sesame, lime			

<b>Crispy Chicken Biscuit Slider</b>	<b>7</b>		
bibb lettuce, dill pickle aioli*			

<b>Griddled Crab Cake</b>	<b>23</b>		
grape, celery-celery root slaw, remoulade*			

<b>Nantucket Bay Scallops</b>	<b>26</b>		
parsnip, Brussels sprouts, mojo verde, Meyer lemon			

<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>54</b>
<b>Warm Buttered Lobster</b>	<b>54</b>
<b>Crispy Shrimp*</b>	<b>29</b>
<b>Oyster Po'Boy*</b>	<b>26</b>

<b>Grilled Whole Fish</b>	<b>42</b>
poblano pepper, caramelized onion, sweet potato purée, walnut aiollade	

<b>Pan Roasted Monkfish</b>	<b>36</b>
cannellini beans, Swiss chard, basil pesto, persimmon, olive tapenade	

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

<b>Maine Jonah Crab Risotto</b>	<b>42</b>
cauliflower, Brussels sprouts, blood orange, pistachio butter	

<b>Wild Caught Gulf Shrimp Spaghetti</b>	<b>36</b>
squash, basil, Parmesan breadcrumbs, cacio e pepe butter	

<b>Lobster Roe Fettucine</b>	<b>54</b>
beech mushrooms, broccoli rabe, Parmesan, Calabrian chili	

<b>Roasted Half Chicken</b>	<b>26</b>
polenta, charred broccolini, 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>Sweet &amp; Sour Broccoli Rabe</b>	<b>11</b>
maple butter		peanut crumble, sesame	
<b>Buttermilk Biscuit</b>	<b>8</b>	<b>242 Fries</b>	<b>8</b>
honey, rosemary butter		<b>Shoestring Fries</b>	<b>8</b>
<b>Maple Glazed Acorn Squash</b>	<b>12</b>		
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