

DINNER

SMOKED & CURED

grilled bread, pickled onion, crème fraîche			
Classic Smoked Salmon*	14	Salmon Pâté	12
Salmon Gravlox*	14	Bluefish Pâté	12
BBQ Spanish Mackerel	14	Shrimp Pimento	14
Soy-Miso Salmon Belly	14	The Board	39
Curried 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	

Lettuce Cups	15
crispy oyster, pickled vegetables, togarashi aioli*	

Peach & Rainier Cherry Panzanella	21
jalapeño, fennel, oregano, Manchego, sherry vinaigrette	

Crispy Green Crab Biscuit Slider	12
avocado, bibb lettuce, tomato-basil aioli*	

Asparagus & Burrata	22
strawberries, avocado, watercress, pistachio dukkah	

Griddled Crab Cake	23
crispy chickpeas, orange, 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 sauce		malt vinegar aioli*	

Grilled Whole Fish	34
red apricot, Kalamata olive, tahini, escalivada, herb salad	

Seafood Curry	39
skate cheeks, shrimp, mussels, clams, sweet corn, garlic bread	

Wild Caught Gulf Shrimp Gnocchi	34
ricotta, medley tomatoes, Fresno, spinach, Parmesan, basil	

Pan Roasted Halibut	38
summer ratatouille, basil pesto, pine nuts	

Local Caught Jonah Crab	52
lobster roe fettucine, asparagus, morel mushroom, summer truffle, Calabrian chili	

Pan Seared Monkfish	34
corn & black bean succotash, corn purée, pickled red onion, pebre sauce	

Roasted Half Chicken	26
zucchini, Yukon gold potatoes, rosemary jus	

Grilled Skirt Steak*	48
Parmesan-herb 242 fries, asparagus, bordelaise sauce	

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

ROLLS

served with slaw & chips

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

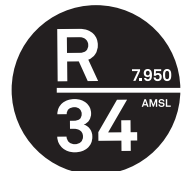
Pan Roasted Asparagus	13	242 Fries	8
peanut romesco			

Sweet Corn	11	Shoestring Fries	8
black garlic butter, cotija, cumin crema			

Cornbread	8	Buttermilk Biscuit	9
maple butter		honey, rosemary butter	

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. Parties of 10 or more will be subject to an automatic 20% gratuity.

* 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