

# DINNER

## SMOKED & CURED

grilled bread, pickled onion, crème fraîche

|                               |           |                       |           |
|-------------------------------|-----------|-----------------------|-----------|
| <b>Classic Smoked Salmon*</b> | <b>14</b> | <b>Salmon Pâté</b>    | <b>12</b> |
| <b>Salmon Gravlox*</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>Curried Whitefish Pâté</b> | <b>8</b>  | <b>The Board</b>      | <b>39</b> |

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| <b>New England Clam Chowder</b> | <b>13</b> |
| bacon, house saltine            |           |

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| <b>Oyster Slider</b>             | <b>5</b> |
| chili-lime aioli*, pickled onion |          |

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| <b>Housemade Rolls</b> | <b>8</b> |
| honey-cayenne butter   |          |

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| <b>Green Salad</b>                                    | <b>12</b> |
| radish, cucumber, carrot, roasted shallot vinaigrette |           |

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| <b>Lettuce Cups</b>                                 | <b>15</b> |
| crispy oyster, pickled vegetables, togarashi aioli* |           |

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| <b>Peach &amp; Rainier Cherry Panzanella</b>            | <b>21</b> |
| jalapeño, fennel, oregano, Manchego, sherry vinaigrette |           |

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| <b>Crispy Green Crab Biscuit Slider</b>           | <b>12</b> |
| yellow beefsteak tomato, Tabasco, cilantro aioli* |           |

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| <b>Griddled Crab Cake</b>                   | <b>23</b> |
| grilled corn salsa, arugula, Old Bay aioli* |           |

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| <b>Lager Steamed Maine Mussels</b> | <b>18</b> |
| parsley butter, grilled sourdough  |           |

## FRIED

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| <b>Calamari</b>            | <b>16</b> | <b>Fish Tacos</b>                           | <b>18</b> |
| jalapeño, togarashi aioli* |           | pineapple salsa, red cabbage, chipotle mayo |           |

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| <b>Oysters</b>      | <b>19 / 36</b> | <b>Beer Battered Fish &amp; Chips</b> | <b>29</b> |
| fries, tartar sauce |                | malt vinegar aioli*                   |           |

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| <b>Grilled Whole Fish</b>   | <b>38</b> |
| corn & black bean succotash, corn purée, pickled red onion, pebre sauce |           |

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| <b>Seafood Curry</b>   | <b>39</b> |
| skate cheeks, shrimp, mussels, clams, sweet corn, garlic bread |           |

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| <b>Pan Roasted Monkfish</b>  | <b>35</b> |
| ricotta gnocchi, medley tomatoes, Fresno, spinach, Parmesan, basil |           |

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| <b>Grilled Swordfish</b>                   | <b>36</b> |
| summer ratatouille, basil pesto, pine nuts |           |

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| <b>Jonah Crab</b>  | <b>38</b> |
| lobster roe fettucine, zucchini, shishito peppers, Calabrian chili |           |

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| <b>Pan Seared Halibut</b>   | <b>37</b> |
| apricot, heirloom tomato, cucumber, soba noodles, miso, peanut dukkah |           |

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| <b>Grilled Skirt Steak*</b>                          | <b>48</b> |
| Parmesan-herb 242 fries, asparagus, bordelaise sauce |           |

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| <b>Roasted Half Chicken</b>          | <b>26</b> |
| broccoli, red potatoes, rosemary jus |           |

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

## ROLLS

served with slaw & chips

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| <b>Ethel's Creamy Lobster</b> | <b>MP</b> |
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| <b>Warm Buttered Lobster</b> | <b>MP</b> |
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| <b>Crispy Shrimp*</b> | <b>29</b> |
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| <b>Oyster Po'Boy</b> | <b>26</b> |
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## SIDES

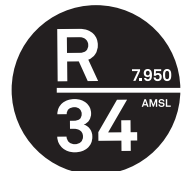
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| <b>Sweet Corn</b>                        | <b>11</b> | <b>242 Fries</b>        | <b>8</b> |
| black garlic butter, cotija, cumin crema |           | <b>Shoestring Fries</b> | <b>8</b> |

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| <b>Cornbread</b> | <b>8</b> |
| maple butter     |          |

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| <b>Buttermilk Biscuit</b> | <b>9</b> |
| 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