

DINNER

SMOKED & CURED

grilled bread, pickled onion, crème fraîche			
Salmon Gravlox*	14	Salmon Pâté	12
Classic Smoked Salmon*	14	Spicy Atlantic Cod Pâté	14
Soy-Miso Salmon Belly	14	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 vegetables, togarashi aioli*

Tuna Tartare* 21
cucumber, sriracha, sesame, lime

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

Crispy Chicken Biscuit Slider 7
bibb lettuce, dill pickle 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 sauce		malt vinegar aioli*	

Wild Caught Gulf Shrimp Bucatini	28
broccoli rabe, confit garlic, Calabrian chili, basil gremolata, Parmesan cream	

Grilled Whole Fish	38
black rice, roasted root vegetables, citrus salad, parsnip purée, dill butter	

Seafood Curry	39
shrimp, mussels, clams, bok choy, lemongrass, ginger, coconut milk, housemade pita	

Herb Crusted Baked Cod	36
lentils, cauliflower, Brussels sprouts, pomegranate, sweet potato	

Pan Roasted Monkfish	34
squid ink gnocchi, butternut squash, olives, fennel pollen, guanciale	

Martha's Vineyard Bay Scallops	38
casarecce, beech mushrooms, Swiss chard, cacio e pepe	

Roasted Half Chicken	26
charred broccolini, polenta, rosemary jus	

Grilled Skirt Steak*	46
Parmesan-herb 242 fries, broccoli, 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	64
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Warm Buttered Lobster	64
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Crispy Shrimp*	29
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Oyster Po'Boy	26
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SIDES

Grilled Broccolini	12	Crispy Cauliflower	12
goat cheese, pistachio-chili crisp		Frank's hot honey, tzatziki	

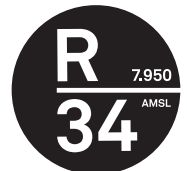
Sweet & Sour Brussels Sprouts	11	Buttermilk Biscuit	8
sambal, hoisin aioli*		honey, rosemary butter	

242 Fries	8	Cornbread	8
		maple butter	

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