

DINNER

SMOKED & CURED

grilled bread, pickled onion, crème fraîche

Salmon Gravlax*	14	Whitefish Pâté	8
Classic Smoked Salmon*	14	Salmon Pâté	12
Curry Spiced Mackerel	14	Shrimp Pimento	14
Maple Salmon Belly	14	The Board	39

Oyster Slider 5
pickled onion, chili-lime aioli*

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

Housemade Rolls 8
honey-cayenne butter

New England Clam Chowder 13
bacon, house saltine

Lettuce Cups 14
crispy oyster, pickled vegetable, togarashi aioli*

Lager Steamed Mussels 18
parsley butter, grilled sourdough

Green Salad 12
radish, cucumber, carrot, roasted shallot vinaigrette

Griddled Crab Cake 23
grape & fennel salad, remoulade*

Beet Salad 14
ricotta, blood orange, pepita dukkah

Lobster Rangoon 19
lemongrass-ginger ponzu

Tuna Tartare* 21
cucumber, sriracha, sesame, lime

FRIED

Calamari 16 **Beer Battered Fish & Chips** 27
jalapeño, togarashi aioli* malt vinegar aioli*

Fish Tacos 18 **Oysters** 19 / 36
pineapple, avocado, sriracha mayo*, cotija fries, tartar

ROLLS

served with slaw & chips

Ethel's Creamy Lobster 42

Warm Buttered Lobster 42

Oyster Po'Boy* 26

Crispy Shrimp* 29

Grilled Whole Fish 42
cauliflower, pine nuts, apple, brown butter vinaigrette

Bouillabaisse 34
littleneck clams, mussels, shrimp, crab butter

Roasted Monkfish 29
butternut squash, broccoli rabe, pomegranate, curried squash purée

Maine Jonah Crab Campanelle 36
Swiss chard, broccoli rabe, cacio è pepe butter

Herb Crusted Baked Hake 34
sweet potato hash, oyster mushroom, green harissa

Roasted Half Chicken 26
broccolini, marinated red onion, creamy polenta

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

SIDES

Shishito Peppers 8 **Sweet & Sour Broccoli Rabe** 12
Calabrian chili aioli* peanut & wild rice crumble

Creamy Polenta 8 **Cornbread** 8
cheddar, Parmesan maple butter

Buttermilk Biscuit 8 **242 Fries** 8
honey, rosemary butter

Shoestring Fries 8

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.

