

DINNER

SMOKED & CURED

grilled bread, pickled onion, crème fraîche

Salmon Gravlox*	14	Bluefish Pâté	12
Classic Smoked Salmon*	14	Salmon Pâté	12
Soy-Miso Salmon Belly	14	Shrimp Pimento	14
BBQ Spanish Mackerel	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*	

Tuna Tartare*	21
cucumber, sriracha, sesame, lime	

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

Clam Strip Bao Bun	8
hoison, daikon pickles, sambal 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*	

Grilled Whole Fish	38
asparagus, citrus salad, chipotle-peanut romesco, dill butter	

Wild Caught Gulf Shrimp	34
spring vegetables, haricots verts, polenta, n'duja vinaigrette	

Seafood Curry	39
skate cheeks, shrimp, mussels, clams, bok choy, housemade pita	

Herb Crusted Baked Cod	36
couscous, beech mushrooms, spring onion, leek soubise, mojo verde	

Pan Roasted Monkfish	34
squid ink casarecce, snow peas, Swiss chard, Parmesan pesto cream	

Roasted Half Chicken	26
charred broccoli rabe, 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

242 Fries	8	Shoestring Fries	8
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Grilled Broccoli Rabe	12	Buttermilk Biscuit	9
goat cheese, pistachio-chili crisp		honey, rosemary butter	

Crispy Cauliflower	12	Cornbread	8
Frank's hot honey, tzatziki		maple butter	

Grilled Asparagus	13
hazelnut picada, dill 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