

DINNER

SMOKED & CURED

grilled bread, pickled onion, crème fraîche			
Salmon Gravlox*	14	Curry Whitefish Pâté	8
Classic Smoked Salmon*	14	Salmon Pâté	12
Miso-Soy Salmon Belly	14	Shrimp Pimento	14
Smoked Scallop	16	The Board	39
Chili Spanish Mackerel	16		

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 vegetable, 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, Tabasco aioli*	

Griddled Crab Cake	23
crispy chickpeas, Meyer lemon, pickled chilies, dill-tahini aioli*	

Lager Steamed Maine Mussels	18
parsley butter, grilled sourdough	

FRIED

Oysters	19 / 36	Beer Battered Fish & Chips	29
fries, tartar sauce		malt vinegar aioli*	

Fish Tacos	18
pineapple salsa, red cabbage, chipotle mayo	

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

Grilled Whole Fish	38
Yukon gold potatoes, beech mushrooms, spinach, cipollinis, citrus salad	

Seafood Curry	38
shrimp, mussels, clams, lemongrass, ginger, coconut milk, housemade pita	

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

Pan Roasted Monkfish Amatriciana	36
ricotta gnocchi, butternut squash, olives, fennel pollen, guanciale	

Nantucket Bay Scallops	38
casarecce pasta, leek, Swiss chard, cacio e pepe butter	

Roasted Half Chicken	26
charred broccolini, polenta, rosemary jus	

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

ROLLS

served with slaw & chips

Ethel's Creamy Lobster	58
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Warm Buttered Lobster	58
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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		sriracha hot honey, tzatziki	

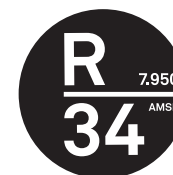
Sweet & Sour Brussels Sprouts	11	Buttermilk Biscuit	8
sambal, hoisin aioli*		honey, rosemary butter	

242 Fries	8	Cornbread	8
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Shoestring Fries	8	maple butter	
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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