

DINNER

SMOKED & CURED

grilled bread, pickled onion, crème fraîche			
Salmon Gravlax*	14	Salmon Pâté	12
Maple Salmon Belly	14	Spicy Steelhead Trout Pâté	12
BBQ Steelhead Trout	12	Spicy Tuna Pâté	12
Crab Dip	16	Curry Swordfish Pâté	12
Whitefish Pâté	8	The Board	39

Oyster Slider	5		
chili lime aioli*, pickled onion			
Housemade Rolls	8		
honey cayenne butter			
New England Clam Chowder	13		
bacon, house saltine			
Green Salad	12		
radish, cucumber, croutons, rosemary & mustard vinaigrette			
Lettuce Cups	14		
crispy oyster, pickled vegetable, togarashi aioli*			
Pan Fried Crab Cake	23		
green goddess, grilled corn salad			
Heirloom Melon Salad	16		
feta, toasted pistachio, ginger-mint vinaigrette			
Lager Steamed Maine Mussels	18		
Calabrian chili butter, herbs, grilled sourdough			
Grilled Oysters	17		
black garlic butter, horseradish breadrumb			
Bluefin Tuna Tartare*	21		
sesame, lime, cucumber			

FRIED

Calamari	16	Beer Battered Fish & Chips	26
jalapeño, togarashi aioli*			
Fish Tacos	18	Whole Belly Clams	27/52
avocado crema, tomatillo, jalapeño			
Oysters	19/36		
fries, tartar			

ROLLS

served with slaw & chips

Ethel's Creamy Lobster	42
Warm Buttered Lobster	42
Whole Belly Clam	29

New England Seafood Boil	39
Maine lobster, shrimp, mussels, andouille sausage	

Housemade Lobster Roe Fettuccini	42
garlic scapes, basil, black pepper butter	

Line Caught Bluefin Tuna	44
sweet corn, cherry tomato, roasted zucchini, pesto	

Grilled Salmon*	32
chickpea purée, sugar snap peas, tabbouleh	

Herb Crusted Local Hake	29
roasted summer squash, eggplant, confit tomato, basil	

Rosemary Roasted Chicken	26
sautéed green beans, creamy potatoes, chicken jus	

Grilled Flat Iron Steak	38
panzanella, cherry tomato, balsamic butter	

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

SIDES

242 Fries	8	Cornbread	8
maple butter			
Mac & Cheese	8	Sautéed Swiss Chard	8
		garlic, chili flake	
Shoestring Fries	8	Roasted Corn	10
		chipotle crema, cilantro, Parmesan	
Buttermilk Biscuit	8		
honey, rosemary butter			
Roasted Daikon Radish	8		
salsa macha			

In an effort to support our non-tipped team members, we apply a 3.5% Kitchen Appreciation Fee to all checks. This fee is voluntary and can be removed if you would prefer to opt out.

* 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.

