

# DINNER

## SMOKED & CURED

grilled bread, pickled onion, crème fraîche			
<b>Classic Salmon*</b>	14	<b>Whitefish Pâté</b>	8
<b>Bluefin Tuna Pastrami</b>	16	<b>Salmon Pâté</b>	12
<b>BBQ Spanish Mackerel</b>	14	<b>Curry Swordfish Pâté</b>	8
<b>Shrimp Pimento</b>	14	<b>The Board</b>	39

<b>Oyster Slider</b>	5		
chili lime aioli*, pickled onion			
<b>Housemade Rolls</b>	8		
honey cayenne butter			
<b>New England Clam Chowder</b>	13		
bacon, house saltine			
<b>Green Salad</b>	12		
radish, cucumber, croutons, thyme & Dijon vinaigrette			
<b>Lettuce Cups</b>	14		
crispy oyster, pickled vegetable, togarashi aioli*			
<b>Delicata Salad</b>	14		
radicchio, herbed goat cheese, spiced almonds, pomegranate vinaigrette			
<b>Pan Fried Crab Cake</b>	23		
red kuri squash puree, celery root & apple remoulade			
<b>Baked Oysters</b>	16		
saffron cream, melted leeks, bacon breadcrumb			
<b>Lager Steamed Maine Mussels</b>	18		
herb butter, grilled sourdough			
<b>Bluefin Tuna Tartare*</b>	21		
sesame, lime, cucumber			
<b>Shrimp Rangoons</b>	17		
ponzu, scallion			

## FRIED

<b>Calamari</b>	16	<b>Oysters</b>	19/36
jalapeño, togarashi aioli*			
<b>Smoked Whitefish Arancini</b>	11	<b>Whole Belly Clams</b>	25/48
romesco			
<b>Fish Tacos</b>	18	<b>Beer Battered Fish &amp; Chips</b>	26
chipotle crema, pineapple salsa			
		malt vinegar aioli*	

## ROLLS

served with slaw & chips	
<b>Ethel's Creamy Lobster</b>	52
<b>Warm Buttered Lobster</b>	52
<b>Whole Belly Clam Roll</b>	27

<b>Seafood Stew</b>	34
mussels, crab claw, hake, shrimp, calamari, baguette, rouille	

<b>Grilled Atlantic Salmon*</b>	33
sweet potato puree, cauliflower, fennel, pecan aillade	

<b>Housemade Lobster Roe Pasta</b>	52
black pepper butter, pea shoots, almond gremolata	

<b>Herb Crusted Local Hake</b>	29
roasted summer squash, eggplant, confit tomato, basil	

<b>Red Wine Braised Pork Shank</b>	32
heirloom white grits, horseradish glazed carrots	

<b>Rosemary Roasted Chicken</b>	26
roasted broccoli, creamy potatoes, chicken jus	

<b>Grilled Flat Iron Steak*</b>	38
Sparrow Arc farm potatoes, roasted oyster mushrooms, chimichurri	

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

## SIDES

<b>242 Fries</b>	8	<b>Shoestring Fries</b>	8
<b>Mac &amp; Cheese</b>	8	<b>Cornbread</b>	8
<b>Buttermilk Biscuit</b>	8	maple butter	
<b>Heirloom White Grits</b>	8	<b>Roasted Vermont Potatoes</b>	8
Parmesean, cheddar, chive		Old Bay aioli*	
		<b>Sautéed Swiss Chard</b>	8
		Jimmy Nardello pepper, soy vinaigrette	

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.

