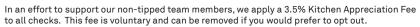
DINNER

SMOKED & CURED

grilled bread, pickled onion, crème	fraîch	е	
Classic Salmon*	14	Whitefish Pâté	8
Bluefin Tuna Pastrami	16	Salmon Pâté	12
BBQ Spanish Mackerel	14	Curry Swordfish Pâté	8
Shrimp Pimento	14	The Board	39
Oyster Slider chili lime aïoli*, pickled onion			5
Housemade Rolls honey cayenne butter			8
New England Clam Chowder bacon, house saltine			13
Green Salad radish, cucumber, croutons, thym	e & Dij	on vinaigrette	12
Lettuce Cups crispy oyster, pickled vegetable, togarashi aïoli*			14
Delicata Salad radicchio, herbed goat cheese, spi	ced alı	monds, pomegranate vinaigrette	14
Pan Fried Crab Cake red kuri squash puree, celery root &	apple	remoulade	23
Baked Oysters saffron cream, melted leeks, baco	n brea	dcrumb	16
Lager Steamed Maine Mussels herb butter, grilled sourdough			18
Bluefin Tuna Tartare* sesame, lime, cucumber			21
Shrimp Rangoons ponzu, scallion			17
FRIED			
Calamari jalapeño, togarashi aïoli*	16	Oysters fries, tartar	19/36
Smoked Whitefish Arancini romesco	11	Whole Belly Clams fries, tartar	25/48
Fish Tacos chipotle crema, pineapple salsa	18	Beer Battered Fish & Chips malt vinegar aïoli*	26

ROLLS

served with slaw & chips									
Ethel's Creamy Lobster									
Warm Buttered Lobster Whole Belly Clam Roll Seafood Stew mussels, crab claw, hake, shrimp, calamari, baguette, rouille									
					Grilled Atlantic Salmon* sweet potato puree, cauliflower, fennel, pecan aillade				
					Housemade Lobster Roe Pasta black pepper butter, pea shoots, almond gremolata Herb Crusted Local Hake roasted summer squash, eggplant, confit tomato, basil Red Wine Braised Pork Shank heirloom white grits, horseradish glazed carrots				
Rosemary Roasted Chicken roasted broccoli, creamy potatoes, chicken jus									
Grilled Flat Iron Steak * Sparrow Arc farm potatoes, roa	sted oy	ster mushrooms, chimichurri	38						
Bacon Cheddar Burger* caramelized onion [add fried oyster, togarash	i aïoli*,	coleslaw +4]	18						
SIDES									
42 Fries	8	Shoestring Fries	8						
lac & Cheese	8	Cornbread	8						
Buttermilk Biscuit noney, rosemary butter Heirloom White Grits Parmesean, cheddar, chive	8	maple butter Roasted Vermont Potatoes Old Bay aïoli*	8						
	8	Sautéed Swiss Chard Jimmy Nardello pepper, soy vinaigr	8 ette						



^{*} 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.

