

DINNER

SMOKED & CURED

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

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, thyme & 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			
Crispy Steelhead Trout Collar			12
togarashi, lime			
Grilled Oysters			17
black garlic butter, horseradish breadrumb			
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

Crispy Whole Fish	38
smashed cucumber, mustard greens, nuoc cham, spicy peanuts	

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

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

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

Steelhead Trout Meunière	33
parsnip purée, sauteed snap peas, caper	

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

Herb Crusted Local Hake	29
black eyed pea ragout, spring onion, shellfish broth	

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 Diakon Radish	8		
salsa matcha			

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.

