

DINNER

SMOKED & CURED

grilled bread, pickled onion, crème fraîche

Crab Dip	16	Whitefish Pâté	8
Classic Salmon*	14	Salmon Pâté	12
Bluefin Tuna Pastrami	16	Shrimp Pimento	14
BBQ Spanish Mackerel	14	The Board	39
Soy Glazed Mackerel	14		

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 & Dijon vinaigrette

Lettuce Cups 14
crispy oyster, pickled vegetable, togarashi aioli*

Delicata Salad 14
radicchio, herbed goat cheese, spiced almonds, pomegranate vinaigrette

Pan Fried Crab Cake 23
red kuri squash puree, celery root & apple remoulade

Baked Oysters 16
saffron cream, melted leeks, bacon breadcrumb

Lager Steamed Maine Mussels 18
herb butter, grilled sourdough

Bluefin Tuna Tartare* 21
sesame, lime, cucumber

FRIED

Calamari 16 **Oysters** 19/36
jalapeño, togarashi aioli* fries, tartar

Smoked Whitefish Arancini 11 **Whole Belly Clams** 25/48
romesco fries, tartar

Fish Tacos 18 **Beer Battered Fish & Chips** 26
chipotle crema, pineapple salsa malt vinegar aioli*

ROLLS

served with slaw & chips

Ethel's Creamy Lobster 52

Warm Buttered Lobster 52

Whole Belly Clam Roll 27

Crispy Whole Fish 38
cabbage slaw, green beans, nuoc cham

Housemade Lobster Pasta 52
black pepper butter, pea shoots, almond gremolata

Seafood Stew 34
mussels, crab claw, monkfish, shrimp, calamari, baguette, rouille

Grilled Atlantic Salmon* 33
sweet potato puree, cauliflower, fennel, pecan aillade

Maine Jonah Crab Risotto 32
koginut squash, brown butter, sage, cornbread gremolata

Baked Local Hake 29
mustard spaetzle, braised savoy cabbage, beurre blanc

Red Wine Braised Pork Shank 32
heirloom white grits, horseradish glazed carrots

Rosemary Roasted Chicken 26
roasted broccoli, creamy potatoes, chicken jus

Grilled Flat Iron Steak* 38
Sparrow Arc farm potatoes, roasted oyster mushrooms, chimichurri

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

SIDES

242 Fries 8 **Shoestring Fries** 8

Mac & Cheese 8 **Cornbread** 8
maple butter

Buttermilk Biscuit 8 **Roasted Vermont Potatoes** 8
honey, rosemary butter Old Bay aioli*

Heirloom White Grits 8
Parmesean, cheddar, chive

Sautéed Swiss Chard 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.

