

DINNER

SMOKED & CURED

grilled bread, pickled onion, crème fraîche

Classic Salmon*	14	Bluefish Pâté	12
Salmon Gravlax*	14	Whitefish Pâté	8
Chili Rubbed Mackerel	14	Shrimp Pimento	12
Swordfish Pastrami	14	The Board	39

Housemade Rolls **8**
honey-cayenne butter

Deviled Eggs **14**
smoked trout roe*, dill

Oyster Slider **5**
chili-lime aioli*, pickled onion, arugula

New England Clam Chowder **13**
bacon, housemade saltine

Lobster Bisque **13**
brioche croutons, crème fraîche, brown butter knuckles

Green Salad **12**
radish, cucumber, roasted shallot vinaigrette

Roasted Asparagus Salad **17**
creamy goat cheese, blood orange, pistacio relish, baby watercress

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

Griddled Crab Cake **23**
whole grain mustard aioli*, pickled shallots, frisée

Lager Steamed Maine Mussels **18**
parsley butter, grilled sourdough

Tuna Tartare* **21**
sesame, lime, cucumber

FRIED

Calamari jalapeño, togarashi aioli*	16	Oysters fries, tartar sauce	19 / 36
Smoked Cod Croquettes citrus aioli*	15	Whole Belly Clams fries, tartar sauce	22
Fish Tacos mango salsa, chipotle aioli*, cotija	16	Beer Battered Fish & Chips malt vinegar aioli*	26

Crispy Whole Fish **34**
lemongrass & curried coconut broth, green papaya, fresno, mint, peanut

Martha's Vineyard Bay Scallops **38**
spaghetti, confit garlic, calabrian chili, melted leeks, basil

Herb Crusted Cod **36**
cannellini beans, 'nduja, Swiss chard, lemon

Grilled Salmon* **32**
celery root puree, dill butter, fried capers, haricots verts

Seafood Stew **39**
mussels, littleneck clams, shrimp, monkfish, baguette

Pan Seared Monkfish **29**
sweet potato, celery root, Brussels sprouts, cipollini, salsa verde

Wild Gulf Shrimp **29**
mafaldine, black pepper, broccoli rabe, meyer lemon

Roasted Half Chicken **26**
smashed fingerling potatoes, garlic spinach, thyme jus

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

ROLLS

served with slaw & chips

Ethel's Creamy Lobster **64**

Warm Buttered Lobster **64**

Crispy Oyster **26**

SIDES

242 Fries **8** **Roasted Spicy Broccolini** **12**
fresno, shallot

Shoestring Fries **8**

Cornbread **8** **Crispy Potatoes** **8**
maple butter roasted pepper & tomato sauce, manchego

Buttermilk Biscuit **8** **Fried Brussels Sprouts** **12**
honey, rosemary butter Parmesan, roasted garlic aioli*

We apply a 3.5% Kitchen Appreciation fee. This appreciation fee does not represent a tip or service charge for our front of house staff, which includes servers, runners, bussers, and bartenders.

* 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.

