

# DINNER

## SMOKED & CURED

grilled bread, pickled onion, crème fraîche

<b>Classic Salmon*</b>	<b>14</b>	<b>Salmon Pâté</b>	<b>10</b>
<b>Salmon Gravlax*</b>	<b>14</b>	<b>Whitefish Pâté</b>	<b>8</b>
<b>Maple Salmon Belly</b>	<b>14</b>	<b>Bluefish Pâté</b>	<b>8</b>
<b>Uni Toast*</b>	<b>14</b>	<b>Shrimp Pimento</b>	<b>12</b>
<b>Spanish Mackerel</b>	<b>14</b>	<b>The Board</b>	<b>39</b>

**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** 14

brioche croutons, crème fraîche, brown butter

**Green Salad** 12

radish, cucumber, roasted shallot vinaigrette

**Roasted Asparagus Salad** 17

creamy goat cheese, blood orange, pistacio relish, baby watercress

**Snap Pea Salad** 15

mint crema, radish, ricotta salata, walnut and urfa crumble

**Lettuce Cups** 14

crispy oyster, pickled vegetable, togarashi aioli\*

**Griddled Crab Cake** 23

whole grain mustard aioli\*, pickled shallots, English peas, arugula

**Lager Steamed Maine Mussels** 18

parsley butter, grilled sourdough

**Tuna Tartare\*** 21

sesame, lime, cucumber

## FRIED

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

**Smoked Cod Arancini** 15 **Beer Battered Fish & Chips** 26  
citrus aioli\* malt vinegar aioli\*

**Fish Tacos** 16 **Fried Fish Sandwich** 19  
mango salsa, chipotle aioli\*, cotija bibb lettuce, dill pickle & Tabasco aioli

**Crispy Whole Fish** 36  
lemongrass & curried coconut broth, green papaya, fresno, mint, peanut

**Pan Seared Monkfish** 32  
Vermont gold potatoes, haricot verts, spring onion, dill butter

**Local Squid & Littleneck Clam Rigatoni** 28  
spicy tomato, basil, herb breadcrumbs

**Grilled Salmon\*** 32  
pearl pasta salad, snap peas, dill yogurt, za'atar vinaigrette

**Herb Crusted Hake** 34  
rice & lentil pilaf, asparagus, saffron butter

**Pan Roasted Fluke** 36  
green garlic spätzle, mushroom ragout, broccolini

**Seafood Stew** 38  
mussels, littleneck clams, shrimp, monkfish, skate, baguette

**Gulf Shrimp Pasta** 32  
mafaldine, ramp pesto, English peas, gremolata, ricotta salata

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

**Bacon Cheddar Burger\*** 19  
caramelized onion, shoestring fries  
[add fried oyster, togarashi aioli\*, coleslaw +4]

## ROLLS

served with slaw & chips

**Ethel's Creamy Lobster** MP

**Warm Buttered Lobster** MP

**Crispy Oyster** 26

## SIDES

**242 Fries** 8 **Roasted Spicy Broccolini** 12  
fries, tartar sauce pickled shallot & fresno

**Shoestring Fries** 8 **Grilled Asparagus** 14  
hazelnut muhammara, stracciatella

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

**Buttermilk Biscuit** 8  
honey, rosemary butter

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. Parties of 10 or more will be subject to an automatic 20% gratuity.

\* 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.

