

DINNER

SMOKED & CURED

grilled bread, pickled onion, crème fraîche

Classic Salmon*	14	Swordfish Pastrami	12
Salmon Gravlax*	14	Whitefish Pâté	8
Smoked Scallop*	14	Shrimp Pimento	12
Rainbow Trout	12	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 Beet Salad 16

pomegranate, ricotta salata, pepitas, moscatel vinaigrette

Lettuce Cups 14

crispy oyster, pickled vegetable, togarashi aioli*

Griddled Crab Cake 23

Calabrian chili aioli*, frisée, citrus salad, pistachios

Lager Steamed Maine Mussels 18

parsley butter, grilled sourdough

FRIED

Calamari 16 **Beer Battered Fish & Chips** 26
jalapeño, togarashi aioli* malt vinegar aioli*

Fish Tacos 16 **Oysters** 19 / 36
red cabbage slaw, chipotle aioli*, cotija fries, tartar sauce

Short Rib Rangoons 14
ponzu sauce

Crispy Whole Fish 34

lemongrass & curried coconut broth, green papaya, fresno, mint, peanut

Wellfleet Bay Scallops 38

spaghetti, confit garlic, calabrian chili, melted leeks

Herb Crusted Cod 36

cannellini beans, 'nduja, Swiss chard, lemon

Grilled Salmon* 32

roasted sunchokes, oyster mushrooms, pistachio aiolade, blood orange

Seafood Stew 39

mussels, littleneck clams, shrimp, Jonah crab claw, 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 58

Warm Buttered Lobster 58

Crispy Oyster 26

SIDES

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

Shoestring Fries 8 **Crispy Potatoes** 8
roasted pepper & tomato sauce, manchego

Cornbread 8 **Fried Brussels Sprouts** 12
maple butter Parmesan, roasted garlic aioli*

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.

* 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.

