

DINNER

SMOKED & CURED

grilled bread, pickled onion, crème fraîche

Classic Salmon*	14	Whitefish Pâté	8
Salmon Gravlax*	14	Salmon Pâté	10
Chili Rubbed Mackerel	14	Shrimp Pimento	12
Scallop	14	The Board	39
Eel Toast	12		

Housemade Rolls 8
honey-cayenne butter

Deviled Eggs 14
trout roe*, dill

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

New England Clam Chowder 13
bacon, housemade saltine

Green Salad 12
radish, cucumber, roasted shallot vinaigrette

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

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

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

Tuna Tartare* 21
sesame, lime, cucumber

Lager Steamed Maine Mussels 18
parsley butter, grilled sourdough

Swordfish Meatballs 14
Parmesan, tomato sauce

Baked Oysters 15
lobster roe butter, roasted shallots, lemon

FRIED

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

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

Fish Tacos 16
mango salsa, chipotle aioli*, cotija

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.

Crispy Whole Fish 37
lemongrass & curried coconut broth, green papaya, fresno, mint, peanut

Martha's Vineyard Bay Scallops 38
charred leek, risotto cake, blood orange, broccolini

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

Herb Crusted Cod 36
rice & lentil pilaf, asparagus, cara cara, saffron

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

Pan Seared Monkfish 32
carrot and tahini puree, pearl couscous, carrot, spring onion, cauliflower

Wild Gulf Shrimp Pasta 29
housemade mafaldine, cacao butter, 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 MP

Warm Buttered Lobster MP

Crispy Oyster 26

SIDES

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

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

Buttermilk Biscuit 8
honey, rosemary butter

* 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.

