

# 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>Shrimp Pimento</b>	<b>12</b>
<b>Spanish Mackerel</b>	<b>14</b>	<b>The Board</b>	<b>39</b>
<b>Tuna Toro Pastrami</b>	<b>16</b>		

<b>Housemade Rolls</b>	<b>8</b>
honey-cayenne butter	

<b>Deviled Eggs</b>	<b>14</b>
smoked trout roe*, dill	

<b>Oyster Slider</b>	<b>5</b>
chili-lime aioli*, pickled onion, arugula	

<b>New England Clam Chowder</b>	<b>13</b>
bacon, housemade saltine	

<b>Lobster Bisque</b>	<b>13</b>
brioche croutons, crème fraîche, brown butter knuckles	

<b>Green Salad</b>	<b>12</b>
radish, cucumber, roasted shallot vinaigrette	

<b>Roasted Asparagus Salad</b>	<b>17</b>
creamy goat cheese, blood orange, pistacio relish, baby watercress	

<b>Snap Pea Salad</b>	<b>15</b>
mint crema, radish, ricotta salata, walnut and urfa crumble	

<b>Lettuce Cups</b>	<b>14</b>
crispy oyster, pickled vegetable, togarashi aioli*	

<b>Griddled Crab Cake</b>	<b>23</b>
whole grain mustard aioli*, pickled shallots, English peas, arugula	

<b>Lager Steamed Maine Mussels</b>	<b>18</b>
parsley butter, grilled sourdough	

<b>Bluefin Tuna Tartare*</b>	<b>21</b>
sesame, lime, cucumber	

## FRIED

<b>Calamari</b>	<b>16</b>	<b>Oysters</b>	<b>19 / 36</b>
jalapeño, togarashi aioli*		fries, tartar sauce	
<b>Smoked Cod Arancini</b>	<b>15</b>	<b>Beer Battered Fish &amp; Chips</b>	<b>26</b>
citrus aioli*		malt vinegar aioli*	
<b>Fish Tacos</b>	<b>16</b>		
mango salsa, chipotle aioli*, cotija			

<b>Crispy Whole Fish</b>	<b>38</b>
lemongrass & curried coconut broth, green papaya, fresno, mint, peanut	

<b>Grilled Salmon*</b>	<b>32</b>
Vermont Blackberry potatoes, haricot verts, spring onion, dill butter	

<b>Pan Seared Monkfish</b>	<b>32</b>
green garlic spätzle, mushroom ragout, broccolini	

<b>Herb Crusted Hake</b>	<b>34</b>
rice & lentil pilaf, asparagus, cara cara & saffron butter	

<b>Seafood Stew</b>	<b>38</b>
mussels, littleneck clams, shrimp, monkfish, halibut cheeks, baguette	

<b>Pan Seared Fluke*</b>	<b>36</b>
carrot & tahini puree, pearl couscous, spring onion vinaigrette, snap peas	

<b>Gulf Shrimp Pasta</b>	<b>31</b>
mafaldine, basil pesto, English peas, parmesan gremolata	

<b>Roasted Half Chicken</b>	<b>26</b>
smashed fingerling potatoes, garlic spinach, thyme jus	

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

## ROLLS

served with slaw & chips

<b>Ethel's Creamy Lobster</b>	<b>56</b>
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<b>Warm Buttered Lobster</b>	<b>56</b>
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<b>Crispy Oyster</b>	<b>26</b>
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## SIDES

<b>242 Fries</b>	<b>8</b>	<b>Roasted Spicy Broccolini</b>	<b>12</b>
		fresno, shallot	
<b>Shoestring Fries</b>	<b>8</b>	<b>Grilled Asparagus</b>	<b>14</b>
		hazelnut muhammara, stracciatella	
<b>Cornbread</b>	<b>8</b>	<b>Crispy Potatoes</b>	<b>8</b>
maple butter		roasted pepper & tomato sauce, manchego	
<b>Buttermilk Biscuit</b>	<b>8</b>		
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.