38

34

DINNER

SMOKED & CURED

grilled bread, pickled onion, crèm	ne fraîch	e			
Classic Salmon*	14	Chili Rubbed Mackerel	14		
Salmon Gravlax*	14	Whitefish Pâté	:		
Maple Salmon Belly	14	Shrimp Pimento	1:		
Uni Toast*	14	The Board	39		
Housemade Rolls honey-cayenne butter			8		
Deviled Eggs smoked trout roe*, dill					
Oyster Slider chili-lime aïoli*, pickled onion, arugula					
New England Clam Chowder bacon, housemade saltine					
Lobster Bisque brioche croutons, crème fraîche, brown butter knuckles					
Green Salad radish, cucumber, roasted shallot vinaigrette					
Roasted Asparagus Salad creamy goat cheese, blood orange, pistacio relish, baby watercress					
Snap Pea Salad mint crema, radish, ricotta salata	ı, walnu	t & urfa crumble	15		
Lettuce Cups crispy oyster, pickled vegetable, togarashi aïoli*					
Griddled Crab Cake whole grain mustard aïoli*, pickle	d shallo	ts, English peas, arugula	23		
Lager Steamed Maine Mussels parsley butter, grilled sourdough			18		
Tuna Tartare* sesame, lime, cucumber			21		
FRIED					
Calamari jalapeño, togarashi aïoli*	16	Oysters fries, tartar sauce	19 / 36		
Smoked Whitefish Arancini citrus aïoli*	16	Beer Battered Fish & Chips malt vinegar aïoli*	26		

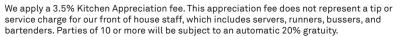
4 Whitefish Pâté 4 Shrimp Pimento	8 12	Local Squid & Littleneck Clam spicy tomato, basil, herb bread			28	
4 The Board	39	Grilled Salmon*	crumbs		32	
	8	pearl pasta salad, snap peas, d	ill yogurt,	za'atar vinaigrette	32	
		Herb Crusted Hake			32	
	14	rice & lentil pilaf, asparagus, sa	affron but	ter		
	5	Pan Roasted Skate green garlic spätzle, mushroom	ragout, b	roccolini	29	
	13	Seafood Stew mussels, littleneck clams, shrir	np, monkf	ish, baguette	38	
butter knuckles	14	Gulf Shrimp Pasta mafaldine, basil pesto, English peas, gremolata, ricotta salata				
ette Roasted Half Chicken						
acio relish, baby watercress	17	smashed fingerling potatoes, garlic spinach, thyme jus Bacon Cheddar Burger* caramelized onion, shoestring fries [add fried oyster, togarashi aïoli*, coleslaw +4]				
ut & urfa crumble	15					
hi aïoli*	14	ROLLS				
ots, English peas, arugula	23					
		served with slaw & chips			MD	
	18	Ethel's Creamy Lobster Warm Buttered Lobster			MP MP	
	21	Crispy Oyster			26	
	21	SIDES				
		242 Fries	8	Roasted Spicy Broccolini	12	
Oysters fries, tartar sauce	19/36	Shoestring Fries	8	shallot & pickled chilis		
Beer Battered Fish & Chips malt vinegar aïoli*	26	Cornbread maple butter	8	Grilled Asparagus hazelnut muhammara, stracciatella	14	
Fried Fish Sandwich bibb lettuce, dill pickle & Taba	19 sco aïoli	Buttermilk Biscuit honey, rosemary butter	8			
is appreciation fee does not represent ich includes servers, runners, bussers		shellfish or eggs may increase you	rrisk of foo	graw or undercooked meats, poultry, seafoo d borne illness. — Before placing your order		

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

Sparrow Arc potatoes, haricot verts, spring onion, dill butter

Crispy Whole Fish

Pan Seared Monkfish



Fish Tacos mango salsa, chipotle aïoli*, cotija

