

# DINNER

## SMOKED & CURED

grilled bread, pickled onion, crème fraîche

<b>Classic Salmon*</b>	<b>14</b>	<b>Chili Rubbed Mackerel</b>	<b>14</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>Uni Toast*</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 knuckles

**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 & 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

<b>Calamari</b>	<b>16</b>	<b>Oysters</b>	<b>19 / 36</b>
jalapeño, togarashi aioli*		fries, tartar sauce	
<b>Smoked Whitefish Arancini</b>	<b>16</b>	<b>Beer Battered Fish &amp; Chips</b>	<b>26</b>
citrus aioli*		malt vinegar aioli*	
<b>Fish Tacos</b>	<b>16</b>	<b>Fried Fish Sandwich</b>	<b>19</b>
mango salsa, chipotle aioli*, cotija		bibb lettuce, dill pickle & Tabasco aioli	

**Crispy Whole Fish** 38

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

**Pan Seared Monkfish** 34

Sparrow Arc 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** 32

rice & lentil pilaf, asparagus, saffron butter

**Pan Roasted Skate** 29

green garlic spätzle, mushroom ragout, broccolini

**Seafood Stew** 38

mussels, littleneck clams, shrimp, monkfish, baguette

**Gulf Shrimp Pasta** 32

mafaldine, basil 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

<b>242 Fries</b>	<b>8</b>	<b>Roasted Spicy Broccolini</b>	<b>12</b>
<b>Shoestring Fries</b>	<b>8</b>	shallot & pickled chilis	
<b>Cornbread</b>	<b>8</b>	<b>Grilled Asparagus</b>	<b>14</b>
maple butter		hazelnut muhammara, stracciatella	
<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.