

DINNER

SMOKED & CURED

grilled bread, pickled onion, crème fraîche

Classic Salmon*	14	Bluefish Pâté	12
Salmon Gravlax*	14	Whitefish Pâté	8
Spanish Mackerel	14	Shrimp Pimento	12
Maple Salmon Belly	14	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

Soft Shell Green Crab Slider 5

ramp aioli*, pickled chili, 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, 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

Bluefin Tuna Tartare* 21

sesame, lime, cucumber

FRIED

Calamari 16 **Oysters** 19 / 36

jalapeño, togarashi aioli*

Smoked Whitefish Arancini 16 **Beer Battered Fish & Chips** 26

citrus aioli*

Fish Tacos 16 **Fried Fish Sandwich** 19

corn salsa, chipotle aioli*, cotija

Short Rib Rangoons 14

lime ponzu

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.

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

Pan Roasted Bluefish 29

green garlic spätzle, corn ragout, broccolini

Herb Crusted Hake 32

rice & lentil pilaf, asparagus, saffron butter

Seafood Stew 38

littleneck clams, shrimp, mussels, 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

242 Fries 8 **Sparrow Arc Potato Salad** 12

Shoestring Fries 8 Green Goddess, English peas, pickled ramps

Cornbread 8 **Roasted Spicy Broccolini** 12

maple butter shallot & pickled chilis

Buttermilk Biscuit 8 **Grilled Asparagus** 14

honey, rosemary butter hazelnut muhammara, stracciatella

* 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.