
Housemade Rolls honey-cayenne butter	7
New England Clam Chowder bacon, house saltine	12
Lettuce Cups crispy oyster, pickled vegetable	14
Green Salad radish, apple, roasted shallot vinaigrette	14
Roasted Carrots whipped goat cheese, walnut aillade, orange	15
Lager Steamed Mussels shallot, herb butter, sourdough	16
Baked Oysters lemon parsley butter, garlic	16
Tuna Tartare* cucumber, sesame, lime	18
Lump Crab Cake grapefruit, pistachio, tarragon aioli	21
Ricotta Mezzelune Parmesan & fennel broth	16

FRIED	Fish Tacos avocado crema, jalapeño	16
	Oysters fries, tartar	16/31
	Beer Battered Fish & Chips	23
	Salt Cod Croquettes miso aioli	12
	Oyster Slider chili-lime aioli, pickled onion	5

ROLLS	Ethel's Creamy Lobster	39
slaw & chips	Warm Buttered Lobster	39

Baked Cod Dijon crust, butternut squash, sweet potato, sage	34
Grilled Salmon* lentils, baby bok choy, miso vinaigrette	32
Lobster Bucatini Brussels sprouts, mushroom, Parmesan	40
Housemade Rigatoni littlenecks, Meyer lemon, saffron	34
Roasted Half Chicken fingerlings, Brussels sprouts, jus	26
Bacon Cheddar Burger* caramelized onion	18
add fried oyster, togarashi aioli, coleslaw	4

SIDES	8	242 Fries
		Mac & Cheese breadcrumbs
		Buttermilk Biscuit honey, rosemary butter
	11	Brussels Sprouts confit garlic, Parmesan
		Sautéed Spinach lemon, olive oil
		Roasted Potatoes sambal aioli
		Charred Broccoli tonnato, Thai chili

DESSERT	11	Butterscotch Pudding candied pecan
		Gingerbread Cake pineapple, caramel
	4	Big Chocolate Chip Cookie

15.501

R34

We apply a 3.5% Kitchen Administrative fee. This administrative fee does not represent a tip or service for our front of house staff, which includes servers, runners, bussers and bartenders.

*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.