

DINNER

SMOKED & CURED

grilled bread, pickled onion, crème fraîche			
Salmon Gravlox*	14	Whitefish Pâté	9
Classic Salmon*	14	Salmon Pâté	10
Uni Toast	14	Shrimp Pimento	12
Swordfish Pastrami	12	Smoked Scallop	14
Halibut Conserva	12	The Board	39
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Housemade Rolls			8
honey-cayenne butter			
New England Clam Chowder			13
bacon, housemade saltine			
Oyster Slider			5
chili-lime aioli*, pickled onion, arugula			
Lettuce Cups			14
crispy oyster, pickled vegetable, togarashi aioli*			
Green Salad			12
radish, carrot, croutons, roasted shallot vinaigrette			
Roasted Beet Salad			12
feta, pistachio & za'atar dukkah			
Winter Greens Salad			14
radicchio, butternut squash, walnut, meyer lemon vinaigrette			
Griddled Crab Cake			23
apple and fennel salad, tarragon aioli*			
Lager Steamed Mussels			18
parsley butter, grilled sourdough			
Deviled Eggs			10
smoked trout roe*, dill			
Tuna Tartare*			21
sesame, lime, cucumber			

FRIED

Sparrow Arc Potato Croquettes	16	Beer Battered Fish & Chips	26
smoked pollock, salsa verde			
Calamari	16	Oysters	19 / 36
jalapeño, togarashi aioli*			
Fish Tacos	16		
pineapple salsa, tomatillo, cotija			

ROLLS

served with slaw & chips	
Ethel's Creamy Lobster	42
Warm Buttered Lobster	42
Crispy Oyster	26
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Grilled Whole Fish	38
winter squash, Brussels sprouts, mustard vinaigrette	
Seafood Casserole	39
saffron potatoes, roasted fennel, parsley breadcrumbs	
Herb Crusted Pollock	29
chorizo, cannellini beans, pine nut gremolata	
Seared Local Monkfish	31
green lentils, bok choy, mushroom dashi	
Blue Crab Risotto	48
white truffle, Parmesan	
Grilled Salmon*	34
farro, charred broccoli rabe, shiitake mushrooms, harissa vinaigrette	
Maine Lobster Pasta	42
cauliflower, brown butter, sage breadcrumbs	
Housemade Spaghetti	28
shrimp, rapini, cacio e pepe butter	
Roasted Half Chicken	25
creamy potatoes, Swiss chard, pearl onion	
Bacon Cheddar Burger*	18
caramelized onion, shoestring fries [add fried oyster, togarashi aioli*, coleslaw +4]	

SIDES

242 Fries	8	Shoestring Fries	8
Cornbread	8	Creamy Potatoes	8
maple butter		Crispy Brussels Sprouts	12
Buttermilk Biscuit	8	sweet chili	
honey, rosemary butter		Cauliflower	12
Charred Broccoli Rabe	10	lemon ricotta, brioche crisp	
garlic, chili flake			
Crispy Brussels Sprouts	12		
sweet chili			



CAMBRIDGE

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.

* 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.