
New England Clam Chowder house saltine, bacon	12
Lettuce Cups crispy oyster, pickled vegetable	14
Green Salad radish, apple, roasted shallot vinaigrette	14
Crispy Oyster Slider chili-lime aioli, pickled onion, arugula	5
Lager Steamed Mussels parsley butter, grilled bread	16
Baked Oysters Tabasco-butter, bacon breadcrumb	16
Tuna Tartare* sesame, lime, sweet potato chips	18
Whitefish Croquettes Calabrian chile aioli	12

FRIED	Fish Tacos	
	ginger-lime slaw, avocado crème	16
	Oysters fries, tartar	16/31
	Beer Battered Fish and Chips	23

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

Grilled Salmon* lentils, baby bok choy, miso vinaigrette	32
Pan Fried Crab Cake grapefruit, pistachio, tarragon aioli	21
Grilled Chicken Sandwich bacon, Cheddar, pesto	18
Housemade Rigatoni shrimp, Brussels sprouts, smoked paprika	22
Bacon Cheddar Burger* caramelized onion	18
add fried oyster, togarashi aioli, coleslaw	4

SIDES 8	242 Fries
	Buttermilk Biscuit honey, rosemary butter
	Shoestring Fries
	Cornbread maple butter

DESSERT 11	Butterscotch Pudding candied pecan
	Chocolate Cheesecake coconut macaroon, Chantilly cream
	Lemon Cake orange supremes, lemon curd, candied zest
4	Big Chocolate Chip Cookie

7.950

R34

We apply a 3% Kitchen Administrative fee. This administrative 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.