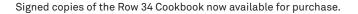
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Housemade Rolls honey-cayenne butter		7	Whole	Whole Fish fennel, asparagus, pistachio gremolata			42
New England Clam Chowder house saltine, bacon		12	Bouilla	Bouillabaisse fennel, saffron, crab butter, basil pistou			36
Lettuce Cups crispy oyster, pickled vegetable		14	Grilled	Grilled Salmon* green garlic aïoli*, couscous salad			32
Green Salad radish, cucumber, roasted shallot vinaigrette		14	Sautée	Sautéed Halibut English peas, fingerling potatoes, mustard vinaigret			
Crab Cake Old Bay aïoli*, pickled sweet pepper		23	Bucatir	Bucatini & Clams broccoli rabe, saffron, Parmesan			34
Lager Steamed Mussels parsley butter, grilled bread		16	Roaste	Roasted Chicken creamy mushrooms, asparagus, shallot			26
Baked Oysters poblano lime butter, chorizo breadcrumbs		14	Bacon	Bacon Cheddar Burger* caramelized onion			18
				a	dd frie	d oyster, togarashi aïoli*, coleslaw	4
FRIED	Oyster Slider chili-lime aïoli*, pickled onion	ı 5					
	Fish Tacos avocado crèma, jalapeño	16	SIDES	i	8	242 Fries	
	Oysters fries, tartar 16	/ 31				Shoestring Fries	
	Calamari jalapeño	16				Cornbread maple butter	
	Beer Battered Fish and Chips	23				Buttermilk Biscuit honey, rosemary bu	ıtter
				,	12	Grilled Asparagus harissa, olive relish	
ROLLS	Ethel's Creamy Lobster	49					
slaw & chips	Warm Buttered Lobster	49	DESSE	ERT	11	Butterscotch Pudding candied pecan	
	Oyster Po'Boy remoulade	26			4	Big Chocolate Chip Cookie	
	Crispy Shrimp spicy aïoli*, avocado	29			7	big officiality of the control of th	





We apply a 3.5% 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.