
Housemade Rolls honey-cayenne butter	5
New England Clam Chowder house saltine, bacon	11
Lettuce Cups crispy oyster, pickled vegetable	12
Green Salad radish, cucumber, roasted shallot vinaigrette	12
Crispy Oyster Slider chili-lime aioli, pickled onion, watercress	5
Marinated Beets sesame, pistachio, tzatziki vinaigrette	12
Lager Steamed Mussels shallot, herb butter, sourdough	14
Grilled Island Creek Oysters yuzu, white soy, chili	16
Caviar Rolls* pickled red onion, egg, creme fraiche	48

FRIED	Fish Tacos salsa verde, jalapeño	14
	Calamari jalapeño	14
	Oysters fries, tartar	15/29
	Beer Battered Fish and Chips	21

ROLLS	Ethel's Creamy Lobster	38
slaw & chips	Warm Buttered Lobster	38

Lobster Bucatini oyster mushroom, truffle butter	38
Pan Roasted Monkfish horseradish butter, cannellini beans	29
Spicy Seafood Casarecce autumn vegetables, Spanish chorizo	32
Grilled Salmon* turnip, sunchoke, pomegranate, sumac	29
Chicken Marsala casarecce, Brussels sprouts, mushroom	22
Bacon Cheddar Burger* caramelized onion	18
add fried oyster, togarashi aioli, coleslaw	4

SIDES 8

242 Fries

Shoestring Fries

Buttermilk Biscuit honey, rosemary butter

Cornbread maple butter

Spicy Cauliflower sweet potato, harissa

Fried Brussels Sprouts miso vinaigrette

DESSERT 9

Banoffee Pie dulce de leche, chocolate

Caramel Apple Cheesecake oat streusel

Butterscotch Pudding candied pecan

Dad's Chocolate Cake mocha, vanilla ice cream

Big Chocolate Chip Cookie 4

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.