
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, walnuts, tzatziki vinaigrette	12
Baked Oysters yuzu, white soy, chili	16
Lager Steamed Mussels shallot, herb butter, sourdough	14

FRIED	Fish Tacos salsa verde, jalapeño	14
	Calamari jalapeño	14
	Oysters fries, tartar	15/29
	Beer Battered Fish and Chips	21
	Salt Cod Fritters roasted red pepper aioli	12

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

Lobster Bucatini oyster mushrooms, 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

Fried Brussels Sprouts miso vinaigrette

DESSERT 9

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.