
Housemade Rolls honey-cayenne butter	7
New England Clam Chowder house saltine, bacon	12
Lettuce Cups crispy oyster, pickled vegetable	14
Green Salad radish, apple, roasted shallot vinaigrette	14
Lager Steamed Mussels parsley butter, grilled bread	16
Roasted Carrots whipped goat cheese, walnut aillade, orange	15
Griddled Crab Cake grapefruit, pistachio, tarragon aioli	21
Baked Oysters Tabasco-butter, bacon breadcrumb	16
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
	Crispy Oyster Slider	
	chili-lime aioli, pickled onion, arugula	5

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

Lobster Gnocchi short rib, mushroom, Parmesan	42
Baked Cod Tortellini butternut squash, sweet potato, sage	34
Housemade Pasta littleneck clams, Meyer lemon, saffron	34
Grilled Salmon* lentils, baby bok choy, miso vinaigrette	32
Roasted Chicken fingerling potatoes, charred Brussels sprouts	26
Bacon Cheddar Burger* caramelized onion	18
add fried oyster, togarashi aioli, coleslaw	4

SIDES	8	242 Fries
		Shoestring Fries
		Cornbread maple butter
		Buttermilk Biscuit
		honey, rosemary butter
	11	Fingerling Potatoes
		sambal aioli

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

7.950

R34

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.