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 aïoli, 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
Apple & Pickled Cranberry Salad Brussels Sprouts, goat cheese	14

Lobster Bucatini oyster mushrooms, truffle butter	38
Baked Cod breadcrumbs, horseradish butter, cannellini beans	32
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 aïoli, coleslaw	4

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

SIDES 8 242 Fries **Shoestring Fries** Buttermilk Biscuit honey, rosemary butter Cornbread maple butter Fried Brussels Sprouts miso vinaigrette

Salt Cod Fritters roasted red pepper aïoli 12

DESSERT 9

Caramel Apple Cheesecake oat streusel Butterscotch Pudding candied pecan Dad's Chocolate Cake mocha, vanilla ice cream **Big Chocolate Chip Cookie**

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



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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.