

# DINNER

## SMOKED & CURED

grilled bread, pickled onion, crème fraîche

Classic Salmon	14	Whitefish Pâté	8
Soy Glazed Scallop	16	Salmon Pâté	12
Salmon Belly	14	Shrimp Pimento	14
Spicy Tuna Pâté	12	The Board	39

<b>Oyster Slider</b> chili-lime aioli*, pickled onion	5
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<b>New England Clam Chowder</b> bacon, house saltine	13
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<b>Housemade Rolls</b> honey-cayenne butter	8
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<b>Lobster Bisque</b> brown butter knuckles, sourdough croutons	12
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<b>Little Leaf Green Salad</b> radish, roasted shallot vinaigrette, brioche croutons	12
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<b>Grilled Asparagus Salad</b> whipped goat cheese, toasted pistachio, balsamic	14
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<b>Lager Steamed Mussels</b> shallots, lemon butter, grilled sourdough	18
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<b>Lettuce Cups</b> crispy oyster, pickled vegetable, togarashi aioli*	14
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<b>Griddled Crab Cake</b> tarragon aioli*, Asian pear, shaved fennel	23
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<b>Spicy Tuna Tartare*</b> sesame, lime, cucumber, kettle chips	21
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## FRIED

<b>Crispy Fish Tacos</b> napa cabbage slaw, avocado salsa verde	18
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<b>Calamari</b> jalapeño, togarashi aioli*	16
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<b>Crab Rangoon</b> ponzu, ginger, scallion	18
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<b>Salted Cod Croquettes</b> curried yogurt	15
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<b>Beer Battered Fish &amp; Chips</b> fries, malt vinegar aioli*	26
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<b>Oysters</b> fries, tartar sauce	19/36
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## ROLLS

served with slaw & chips

<b>Ethel's Creamy Lobster</b>	46
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<b>Warm Buttered Lobster</b>	46
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<b>Shrimp Bánh Mi</b>	29
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<b>Creamy Jonah Crab</b>	31
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<b>Oyster Po' Boy</b>	26
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## SEAFOOD

<b>Maine Lobster Roe Fettuccine</b> English peas, oyster mushrooms, lemon butter	46
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<b>Grilled Whole Fish</b> black rice-mango salad, sesame miso vinaigrette, sunflower seeds	38
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<b>Housemade Rigatoni</b> Jonah crab, spring vegetables, white wine, Parmesan	32
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<b>Seafood Paella</b> saffron rice, shrimp, calamari, mussels, chorizo	38
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<b>Grilled Salmon</b> quinoa salad, English peas, salsa verde, pickled red onions	29
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<b>Pan Seared Fluke Sparrow</b> Arc potatoes, asparagus, parsnip purée	36
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<b>Herb Crusted Haddock</b> rice pilaf, haricot vert, lemon butter	32
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## MEAT

<b>Roasted Half Chicken</b> whipped potatoes, roasted baby carrot, red wine jus	26
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<b>Pork Schnitzel</b> roasted fingerlings, haricot vert, creamy crimini mushrooms	28
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<b>Bacon Cheddar Burger*</b> caramelized onion, shoestring fries [add fried oyster, togarashi aioli*, coleslaw +4]	18
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<b>Grilled Steak*</b> twice baked cheddar potato, asparagus, crispy onion, béarnaise choice of <b>8oz Flat Iron*</b> 38 <b>12oz NY Strip*</b> 48
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## SIDES

<b>Shoestring Fries</b> 8	<b>Cornbread</b> 8
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<b>242 Fries</b> 8	<b>maple butter</b>
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<b>Waffle Fries</b> 8	<b>Blistered Snap Peas</b> 8
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<b>Buttermilk Biscuit</b> 8	<b>hot honey, crispy shallots</b>
<b>honey, rosemary butter</b>	<b>Spicy Broccoli</b> 10
	<b>pickled fresno peppers</b>

We apply a 3.5% Kitchen Appreciation 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.

