DINNER

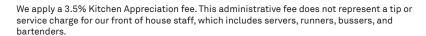
SMOKED & CURED

grilled bread, pickled onion,	crème fraîch	ie	
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
Oyster Slider chili-lime aïoli*, pickled onio	on		5
New England Clam Chowder bacon, house saltine			
Housemade Rolls honey-cayenne butter			
Lobster Bisque brown butter knuckles, sourdough croutons			12
Little Leaf Green Salad radish, roasted shallot vinaigrette, brioche croutons			12
Grilled Asparagus Salad whipped goat cheese, toasted pistachio, balsamic			14
Lager Steamed Mussels shallots, lemon butter, grille	18		
Lettuce Cups crispy oyster, pickled vegetable, togarashi aïoli*			
Griddled Crab Cake tarragon aïoli*, Asian pear, shaved fennel			
Spicy Tuna Tartare* sesame, lime, cucumber, kettle chips			21
FRIED			
Crispy Fish Tacos napa cab	bage slaw, a	avocado salsa verde	18
Calamari jalapeño, togarashi aïoli*			
Crab Rangoon ponzu, ginger, scallion			
Salted Cod Croquettes curried yogurt			
Beer Battered Fish & Chips fries, malt vinegar aïoli*			

ROLLS

19/36

served with slaw & chips							
Ethel's Creamy Lobster Warm Buttered Lobster Shrimp Bánh Mì Creamy Jonah Crab							
				Oyster Po' Boy			26
				SEAFOOD			
				Maine Lobster Roe Fettuccine Eng	lish p	eas, oyster mushrooms, lemon butter	46
Grilled Whole Fish black rice-mango	salad.	, sesame miso vinaigrette, sunflower seeds	38				
Housemade Rigatoni Jonah crab, spring vegetables, white wine, Parmesan							
Seafood Paella saffron rice, shrimp, calamari, mussels, chorizo							
Grilled Salmon quinoa salad, English peas, salsa verde, pickled red onions							
Pan Seared Fluke Sparrow Arc potatoes, asparagus, parsnip purée			36				
Herb Crusted Haddock rice pilaf, haricot vert, lemon butter							
MEAT							
Roasted Half Chicken whipped pot	atoes	s, roasted baby carrot, red wine jus	26				
Pork Schnitzel roasted fingerlings, haricot vert, creamy crimini mushrooms							
Bacon Cheddar Burger* caramelized onion, shoestring fries [add fried oyster, togarashi aïoli*, coleslaw +4]							
choice of	pota	to, asparagus, crispy onion, béarnaise					
8oz Flat Iron* 12oz NY Strip*			38 48				
SIDES							
Shoestring Fries	8	Cornbread maple butter	8				
242 Fries	8	•	8				
Waffle Fries	8	hot honey, crispy shallots	_				
Buttermilk Biscuit honey, rosemary butter	8	Spicy Broccoli 1 pickled fresno peppers	0				



Oysters fries, tartar sauce

