

DINNER

SMOKED & CURED

grilled bread, pickled onion, crème fraîche

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

Oyster Slider 5
chili-lime aioli*, pickled onion

Housemade Rolls 8
honey-cayenne butter

New England Clam Chowder 13
bacon, house saltine

Lobster Bisque 15
brown butter knuckles, rye croutons, crème fraîche

Little Leaf Green Salad 12
apple, sunflower seeds, roasted shallot vinaigrette

Blue Crab Artichoke Dip 19
tortilla chips, spinach, Parmesan

Roasted Beet Salad 14
whipped goat cheese, toasted pistachio, balsamic

Lettuce Cups 14
crispy oyster, pickled vegetable

Lager Steamed Mussels 18
shallots, lemon butter, grilled sourdough

Griddled Crab Cake 23
tarragon aioli*, Asian pear, shaved fennel

Tuna Tartare* 21
sesame, lime, cucumber

FRIED

Crispy Fish Tacos 18 **Beer Battered Fish & Chips** 26
creamy cabbage, grilled pineapple salsa fries, malt vinegar aioli*

Calamari 16 **Oysters** 19/36
jalapeño, togarashi aioli* fries, tartar sauce

Whitefish Croquettes 14 **Lobster Rangoon** 21
chipotle crema, cilantro ponzu, ginger, scallion

ROLLS

served with slaw & chips

Ethel's Creamy Lobster 39

Warm Butter Lobster 39

Crispy Whole Fish 38
avocado, Napa cabbage, black garlic harissa

Seafood Bouillabaisse 34
shrimp, mussels, clams, calamari, baguette

Maine Lobster Roe Fettuccine 39
butternut squash, brown butter cauliflower, Parmesan

Pan Seared Swordfish 36
Beluga lentils, kale, pancetta, sweet potato cream

Grilled Salmon* 29
black rice, broccoli rabe, squash & apple purée

Housemade Pasta 32
littleneck clams, smoked oyster butter, Parmesan

Roasted Half Chicken 26
whipped potatoes, roasted baby carrot, red wine jus

Grilled Steak* 32
potato tostones, garlic green beans, béarnaise

choice of
8oz Flat Iron* 32

12oz NY Strip* 44

Bacon Cheddar Burger* 18
caramelized onion, shoestring fries
[add fried oyster, togarashi aioli*, coleslaw +4]

SIDES

242 Fries 8 **Cornbread** 8
maple butter

Shoestring Fries 8 **Spicy Rapini** 10

Buttermilk Biscuit 8 **Creamy Mashed Potatoes** 6
honey, rosemary butter

Mac & Cheese 8

Waffle Fries 8

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.

