

DINNER

SMOKED & CURED

grilled bread, pickled onion, crème fraîche			
Classic Salmon	14	Whitefish Pâté	8
Swordfish Pastrami	14	Salmon Pâté	12
Scallop	16	Shrimp Pimento	14
Salmon Belly	14	The Board	39
Spicy Tuna Pâté	12		

Oyster Slider	chili-lime aioli*, pickled onion	5
New England Clam Chowder	bacon, housemade saltine	13
Housemade Rolls	honey-cayenne butter	8
Little Leaf Green Salad	radish, roasted shallot vinaigrette, brioche croutons	12
Lettuce Cups	crispy oyster, pickled vegetable, togarashi aioli*	14
Grilled Asparagus Salad	whipped goat cheese, toasted pistachio, balsamic	16
Lager Steamed Mussels	shallots, lemon butter, grilled sourdough	18
Griddled Crab Cake	tarragon aioli*, Asian pear, shaved fennel	23
Spicy Tuna Tartare*	sesame, lime, cucumber, kettle chips	21

FRIED

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

ROLLS

served with slaw & chips

Ethel's Creamy Lobster	46
Warm Buttered Lobster	46
Shrimp Bánh Mi	29
Creamy Jonah Crab	31
Oyster Po' Boy	26

SEAFOOD

Grilled Whole Fish	black rice-mango salad, sesame miso vinaigrette, sunflowers seeds	38
Housemade Pasta	Jonah crab, English peas, sugar snap peas, pesto	32
Seafood Paella	saffron rice, shrimp, calamari, mussels	38
Grilled Salmon*	quinoa salad, English peas, salsa verde, pickled red onions	29
Pan Seared Fluke Sparrow	Arc potatoes, asparagus, parsnip purée	36
Herb Crusted Haddock	rice pilaf, haricot vert, lemon butter	32

MEAT

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

SIDES

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

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.