DINNER

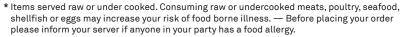
SMOKED & CURED

grilled bread, pickled onion, crèm	e fraîch	ne	
Classic Salmon*	14	Curried Whitefish Pâté	8
Chili Spiced Skate Cheeks	16	Salmon Pâté	12
Soy Glazed Scallop	16	Shrimp Pimento	14
BBQ Rubbed Mackerel	16	The Board	39
Spicy Tuna Pâté	12		
Oyster Slider chili-lime aïoli*, pickled onion			5
New England Clam Chowder bacon, house saltine			13
Lobster Bisque brown butter knuckles, crème fra	aîche		13
Housemade Rolls honey-cayenne butter			8
Little Leaf Green Salad radish, roasted shallot vinaigrette, brioche croutons			
Lager Steamed Mussels shallots, lemon butter, grilled sourdough			18
Grilled Asparagus Salad whipped goat cheese, toasted p	istachi	o, balsamic	16
Lettuce Cups crispy oyster, pickled vegetable,	togaras	shi aïoli*	14
Griddled Crab Cake grilled pineapple salsa, frisée, ch	nipotle	crema	23
Spicy Tuna Tartare* sesame, lime, cucumber, kettle chips			
FRIED			
Crispy Fish Tacos napa cabbage	slaw, a	vocado salsa verde	18
Calamari jalapeño, togarashi aïo	ıli*		16
Crab Rangoon ponzu, sriracha, scallion			
Salted Cod Croquettes curried y	ogurt		15

ROLLS

served with slaw & chips			
Ethel's Creamy Lobster			46
Warm Buttered Lobster			46
Shrimp Bánh Mì			
Creamy Jonah Crab			31
Oyster Po' Boy		26	
SEAFOOD			
Maine Lobster Roe Fettuccine Engli	ish pe	as, oyster mushrooms, lemon butter	46
Grilled Whole Fish black rice-mango s	salad, s	sesame miso vinaigrette, sunflower seeds	42
Housemade Rigatoni Jonah crab, spring vegetables, poblano crema, Parmesan			
Herb Crusted Haddock rice pilaf, haricot vert, lemon butter			
Seafood Paella saffron rice, shrimp,	calan	nari, mussels, chorizo	38
Grilled Salmon quinoa salad, Englis	sh pe	as, salsa verde, pickled red onions	29
Pan Seared Halibut Sparrow Arc pota	atoes,	asparagus, parsnip purée	40
MEAT			
Roasted Half Chicken whipped pota	atoes	, roasted baby carrot, red wine jus	26
Pork Schnitzel roasted fingerlings, h	aricot	vert, creamy crimini mushrooms	28
Bacon Cheddar Burger* caramelized	d onic	on, shoestring fries	18
[add fried oyster, togarashi aïo		,	
Grilled Steak* crispy potatoes, chimi	ichurr	i, marinated peppers, queso fresco	
choice of 8oz Flat Iron *			38
12oz NY Strip*			48
SIDES			
Shoestring Fries	8		8
242 Fries	8	maple butter Roasted Baby Carrots 1	0
Waffle Fries	8	tahini, charred lemon vinaigrette	•
Buttermilk Biscuit honey, rosemary butter	8	Spicy Broccoli 1 pickled fresno peppers	0

26





Beer Battered Fish & Chips fries, malt vinegar aïoli*

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