

DINNER

SMOKED & CURED

grilled bread, pickled onion, crème fraîche

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

Oyster Slider chili-lime aioli*, pickled onion	5
New England Clam Chowder bacon, housemade saltine	13
Lobster Bisque brioche crouton, chive crème fraîche	13
Housemade Rolls honey-cayenne butter	8
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, grilled sourdough	18
Lettuce Cups crispy oyster, pickled vegetable, togarashi aioli*	14
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

Oyster Po' Boy	26
Shrimp Bánh Mi	29
Creamy Jonah Crab	31

SEAFOOD

Grilled Whole Fish black rice-mango salad, sesame miso vinaigrette, sunflower seed	38
Seafood Paella saffron rice, shrimp, calamari, chorizo, mussels	38
Day Boat Scallops Sparrow Arc potatoes, asparagus, parsnip purée	42
Herb Crusted Cod napa cabbage, fingerling potatoes, leek purée	32
Housemade Pasta littleneck clams, English peas, sugar snap peas, pesto	30
Grilled Salmon* green lentils, baby broccoli, butternut squash purée	29
Yellowfin Tuna Tacos* avocado, napa cabbage, togarashi, pickled peppers	30

MEAT

Roasted Half Chicken whipped potatoes, roasted baby carrot, red wine jus	26
Pork Schnitzel roasted potatoes, wilted spinach, grain mustard sauce	28
Bacon Cheddar Burger* caramelized onion, shoestring fries [add fried oyster, togarashi aioli*, coleslaw +4]	18
Grilled Steak* potatoes au gratin, broccoli, beer battered onion rings, 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	Spicy Broccoli	10
Buttermilk Biscuit	8	pickled fresno peppers	
honey, rosemary butter			

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.