# DINNER

## SMOKED & CURED
- grilled bread, pickled onion, crème fraîche
- Classic Salmon* 14
- Soy Glazed Scallop 16
- Salmon Belly 14
- Whitefish Pâté 8

## APPS
- Oyster Slider chili-lime aïoli*, pickled onion 5
- Housemade Rolls honey-cayenne butter 8
- New England Clam Chowder bacon, house saltine 13
- Little Leaf Green Salad apple, sunflower seeds, roasted shallot vinaigrette 12
- Roasted Beet Salad whipped goat cheese, toasted pistachio, balsamic 14
- Steamed Littleneck white wine, lemon butter, grilled sourdough 21
- Lettuce Cups crispy oyster, pickled vegetable, togarashi aïoli* 14
- Griddled Crab Cake tarragon aïoli*, Asian pear, shaved fennel 23
- Tuna Tartare* sesame, lime, cucumber 21

## FRIED
- Crispy Fish Tacos creamy cabbage, grilled pineapple salsa 18
- Calamari jalapeño, togarashi aïoli* 16
- Crab Rangoon ponzu, ginger, scallion 18
- Beer Battered Fish & Chips fries, malt vinegar aïoli* 26
- Oysters fries, tartar sauce 19/36

## COUSIN MARK’S LOBSTER
- Ethel’s Creamy Lobster Roll chips & coleslaw 45
- Warm Buttered Lobster Roll chips & coleslaw 45
- Lobster Roe Pasta brown butter cauliflower, spinach, grilled tail 45

## SEAFOOD
- Seafood Stew Maine lobster, shrimp, mussels, cod, baguette 39
- Day Boat Scallops leek purée, Brussels sprouts, sesame, blood orange 40
- Cacio e Pepe housemade mafalde, Jonah crab, parsley, Parmesan 32
- Grilled Swordfish white bean-bacon ragu, spinach, parsley butter 34
- Grilled Salmon* rice & lentil pilaf, roasted carrots, butternut squash 29
- Herb Crusted Cod napa cabbage, fingerling potatoes, lemon butter 32

## MEAT
- Roasted Half Chicken whipped potatoes, roasted baby carrot, red wine jus 26
- Slow Braised Pork Shank creamy cheddar polenta, crimini mushroom 28
- Pork Schnitzel roasted potatoes, wilted spinach, grain mustard sauce 28
- Bacon Cheddar Burger* caramelized onion, shoestring fries
  [add fried oyster, togarashi aïoli*, 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
- 242 Fries 8
- Shoestring Fries 8
- Mac & Cheese 8
- Buttermilk Biscuit honey, rosemary butter 8
- Cornbread maple butter 8
- Spicy Broccoli pickled fresno peppers 10
- Brown Butter Cauliflower pistachio gremolata, meyer lemon 10

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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.