

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	chili-lime aioli*, 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
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
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

COUSIN MARK'S LOBSTER

Ethel's Creamy Lobster Roll	chips & coleslaw	52
Warm Buttered Lobster Roll	chips & coleslaw	52

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, Maine Jonah crab, Parmesan	32
Grilled Swordfish	white bean-bacon ragu, spinach, parsley butter	34
Grilled Salmon*	green lentils, roasted cauliflower, butternut squash purée	29
Pan Seared Halibut	napa cabbage, fingerling potatoes, lemon butter	38

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 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
Waffle Fries	8	maple butter	
242 Fries	8	Spicy Broccoli	10
Buttermilk Biscuit	8	pickled fresno peppers	
honey, rosemary butter		Crispy Brussels Sprouts	10
		honey sriracha	

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.