
New England Clam Chowder house saltine, bacon	12
Lettuce Cups crispy oyster, pickled vegetable	14
Green Salad radish, cucumber, roasted shallot vinaigrette	14
Roasted Carrots whipped goat cheese, spicy honey, walnuts	15
Salted Haddock Croquettes citrus aioli*, apple chutney	12
Griddled Crab Cake orange, pistachio, tarragon aioli*	21
Baked Oysters chorizo & scallion butter	16

FRIED	Fish Tacos ginger, lime, avocado	16
	Oysters fries, tartar	16/31
	Beer Battered Fish & Chips	23
	Crispy Oyster Slider	
	chili-lime aioli, pickled onion, watercress	5

ROLLS	Ethel's Creamy Lobster	39
slaw & chips	Warm Buttered Lobster	39

Steelhead Trout lentils, bok choy, miso vinaigrette	20
Housemade Rigatoni shrimp, Meyer lemon, saffron	22
Tuna Melt bacon, cheddar, mixed greens	18
Fried Chicken Sandwich honeysriracha, ranch, housemade chips	18
Bacon Cheddar Burger* caramelized onion	18
add fried oyster, togarashi aioli*, coleslaw	4

SIDES	8	242 Fries
		Shoestring Fries
		Cornbread maple butter
		Buttermilk Biscuit
		honey, rosemary butter
	11	Roasted Brussels Sprouts
		confit garlic, Parmesan

DESSERT	11	Butterscotch Pudding candied pecan
	4	Big Chocolate Chip Cookie

136.03

R34

We apply a 3.5% Kitchen Administrative fee. This administrative fee does not represent a tip or service 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.