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<b>Housemade Rolls</b> honey-cayenne butter	5
<b>New England Clam Chowder</b> bacon, house saltine	11
<b>Lettuce Cups</b> crispy oyster, pickled vegetable	12
<b>Green Salad</b> radish, cucumber, roasted shallot vinaigrette	12
<b>Grilled Asparagus</b> spicy herb vinaigrette, garlic croutons	16
<b>Griddled Crab Cake</b> marinated fennel, chickpea, orange	18
<b>Johnny Cake</b> smoked salmon, caviar, crème fraîche	17
<b>Crispy Oyster Slider</b> chili-lime aioli*, pickled onion, watercress	4
<b>Lager Steamed Mussels</b> shallot, herb butter, sourdough	14

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<b>FRIED</b>	<b>Local Calamari</b> togarashi aioli*	14
	<b>Fish Tacos</b> salsa verde, jalapeño	12
	<b>Oysters</b> tartar, fries	15/29
	<b>Clams</b> tartar, fries	18/35
	<b>Beer Battered Fish &amp; Chips*</b>	18

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<b>ROLLS</b>	<b>Ethel's Creamy Lobster</b>	34
slaw & chips	<b>Warm Buttered Lobster</b>	34

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<b>Lobster Pasta</b> braised short rib, Parmesan, English peas	34
<b>Pan Roasted Scallops</b> lentil & rice pilaf, broccolini	32
<b>Grilled Salmon*</b> sugar snap peas, mushroom, couscous	27
<b>Sautéed Fluke</b> tarragon & crab butter, asparagus, potato	29
<b>Clam &amp; Shrimp Pasta</b> chili flake, black pepper butter	25
<b>Chicken Cutlet</b> romaine & avocado salad, Parmesan	21
<b>Bacon Cheddar Burger*</b> caramelized onion	16
add fried oyster, togarashi aioli*, coleslaw	4

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SIDES 8

**242 Fries**

**Waffle Fries**

**Creamy Mushrooms** sourdough, Parmesan

**Cornbread** maple butter

**Steamed Asparagus** butter sauce, pine nuts

**Avocado Salad** sesame & ginger

**Mac & Cheese** breadcrumbs

**Buttermilk Biscuit** honey, rosemary butter

DESSERT 9

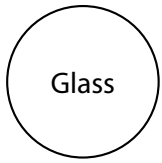
**Butterscotch Pudding** candied pecan

**Lemon Tart** berries, Chantilly cream

**Brownie Sundae** vanilla ice cream

**Big Chocolate Chip Cookie** 4

\*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.



yr \_\_\_\_\_ pr

**SPARKLING**

NV / Dibon, Brut Reserve, Cava, Penedés \_\_\_\_\_ 12

NV / Leo Hillinger, Secco Rosé, Burgenland \_\_\_\_\_ 14

**WHITE**

18 / Round Pond, Sauvignon Blanc, Rutherford \_\_\_\_\_ 15

19 / Broadbent, Dão White, Portugal \_\_\_\_\_ 11

17 / Foxglove, Chardonnay, Central Coast \_\_\_\_\_ 15

16 / Tablas Creek, Patelin de Tablas, Paso Robles \_\_\_\_\_ 17

**PINK**

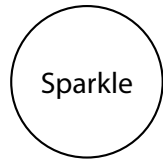
18 / Anton Bauer, Wagram \_\_\_\_\_ 13

**RED**

18 / Fleur, Pinot Noir, Carneros \_\_\_\_\_ 15

18 / Poggio Anima, Belial, Sangiovese, Tuscany \_\_\_\_\_ 14

19 / Field Recordings, Fiction, Paso Robles \_\_\_\_\_ 15



yr \_\_\_\_\_ pr

NV / Buillat, Brut Nature, Cremant de Bourgogne \_\_\_\_\_ 54

17 / Steinenger, Sekt, Cabernet Sauvignon, Neiderösterreich \_\_\_\_\_ 52

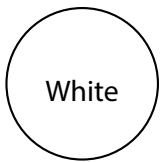
16 / Santa Giustina, Ortrugo, Emilia Romagna \_\_\_\_\_ 46

NV / Billecart-Salmon, Brut Reserve, Chamapagne \_\_\_\_\_ 96

NV / Vollereaux, Brut Reserve, Champagne \_\_\_\_\_ 74

16 / Iron Horse, Wedding Cuvée, Russian River Valley \_\_\_\_\_ 88

NV / Champagne Jeeper, Brut Grand Rosé, Champagne \_\_\_\_\_ 108



yr \_\_\_\_\_ pr

18 / Scarpetta, Frico, Venezia Glulia \_\_\_\_\_ 40

16 / Sybille Kuntz, Trocken, Riesling, Mosel \_\_\_\_\_ 52

18 / Gérard Boulay, Chavignol, Sancerre \_\_\_\_\_ 82

18 / Nortico, Alvarinho, Minho \_\_\_\_\_ 44

18 / Frog's Leap, Stone and Shale, Chardonnay, Napa Valley \_\_\_\_\_ 86

17 / Anton Bauer, Gmirk, Gruner Vetliner, Wagram \_\_\_\_\_ 44

18 / Girard, Sauvignon Blanc, Napa Valley \_\_\_\_\_ 50

16 / Principiano Ferdinando, Timorasso, Langhe \_\_\_\_\_ 93

17 / Hermann J. Wiemer, Riesling, Seneca Lake \_\_\_\_\_ 46

17 / Anne Amie, Pinot Noir Blanc, Chehalm Mountains \_\_\_\_\_ 52

17 / Balo, Pinot Gris, Anderson Valey \_\_\_\_\_ 42

17 / Netzl, Altenberg, Weisburgunder, Carnutum \_\_\_\_\_ 70

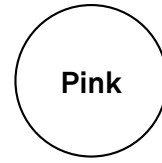
15 / Flowers, Chardonnay, Sonoma Coast \_\_\_\_\_ 120

17 / Pierre, Chardonnay, Cité de Carcassone \_\_\_\_\_ 44

16 / Château Jas de Bressy, Châteneuf-du-Pape \_\_\_\_\_ 56

17 / Dominio de Punctum, 20,000 Leguas, Skin Contact White, Castilla \_\_\_\_\_ 46

17 / Morus, Alba, Skin Contact Sivi Pinot, Slovenia \_\_\_\_\_ 60

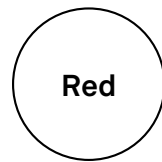


yr \_\_\_\_\_ pr

19 / Bodega Azipura, Getariako Txakolina \_\_\_\_\_ 48

19 / Bedrock Wine Co., Ode to Lulu, California \_\_\_\_\_ 56

19 / Domaine Tempier, Bandol \_\_\_\_\_ 82



yr \_\_\_\_\_ pr

17 / Frank Cornelissen, Susucaru, Sicily \_\_\_\_\_ 70

17 / Fantalone, Teres, Primitivo, Puglia \_\_\_\_\_ 48

16 / Henri et Gilles Remoriquet, Nuit-St-Georges \_\_\_\_\_ 142

17 / Principiano Fernando, Dosset, Monforte d'Alba \_\_\_\_\_ 46

17 / Adler Fels, The Eagle Ranch, Pinot Noir, Sonoma Coast \_\_\_\_\_ 50

17 / Couly-Dutheil, Le Coulée Automnale, Cabernet Franc, Chinon \_\_\_\_\_ 62

17 / Broc Cellars, Counoise, Mendocino County \_\_\_\_\_ 70

17 / Michel Chapoutier, Bila-Haut, Roussillon \_\_\_\_\_ 44

15 / Ravines, Maximilien, Finger Lakes \_\_\_\_\_ 66

15 / Château Carignan, Prima, Merlot, Cadillac Côtes de Bordeaux \_\_\_\_\_ 94

16 / Bodegas Piqueras, Castillo de Almansa, Crianza, Almansa \_\_\_\_\_ 40

17 / Darioush, Cabernet Sauvignon, Napa Valley \_\_\_\_\_ 175