

DINNER

SMOKED & CURED

grilled bread, pickled onion, crème fraîche

Salmon Gravlax*	14	Salmon Pâté	12
Classic Smoked Salmon*	14	Bluefish Pâté	12
BBQ Steelhead Trout	14	Shrimp Pimento	14
Whitefish Pâté	8	The Board	39

New England Clam Chowder 13
bacon, house saltine

Oyster Slider 5
chili-lime aioli*, pickled onion

Housemade Rolls 8
honey-cayenne butter

Green Salad 12
radish, cucumber, carrot, roasted shallot vinaigrette

Heirloom Tomato Toast 18
whipped oregano goat cheese, pistachio dukkah, balsamic

Tuna Tartare* 21
cucumber, sriracha, sesame, lime

Beet Salad 18
whipped ricotta, moscatel vinegar, fennel, hazelnut

Lettuce Cups 14
crispy oyster, pickled vegetable, togarashi aioli*

Crispy Chicken Biscuit Slider 7
bibb lettuce, dill pickle aioli*

Griddled Crab Cake 23
sweet pepper, fennel, cucumber, Old Bay aioli*

Lager Steamed Mussels 18
parsley butter, grilled sourdough

FRIED

Calamari 16 **Fish Tacos** 18
jalapeño, togarashi aioli* corn & black bean pico, chipotle aioli*

Oysters 19 / 36 **Beer Battered Fish & Chips** 29
fries, tartar malt vinegar aioli*

ROLLS

served with slaw & chips

Ethel's Creamy Lobster 48

Warm Buttered Lobster 48

Crispy Shrimp* 29

Oyster Po'Boy* 26

Grilled Whole Fish 38
sungold tomato, eggplant caponata, basil pesto, herb salad

Pan Roasted Monkfish 36
red potatoes, Swiss chard, leek soubise, fried caper persillade

Lobster Pot Pie 48
potatoes, corn, rosemary biscuit crumble

Pan Seared Halibut 38
black bean & corn succotash, poblano pepper vinaigrette

Pan Seared Steelhead Trout 36
summer squash, Jimmy Nardello peppers, peanut romesco, chermoula

Wild Caught Gulf Shrimp Spaghetti 36
cherry tomato, basil, Parmesan, breadcrumb, cacio e pepe butter

Roasted Half Chicken 26
lentils, green beans, pepperonata, jus

Bacon Cheddar Burger* 18
caramelized onion, shoestring fries
[add fried oyster, togarashi aioli*, coleslaw +4]

SIDES

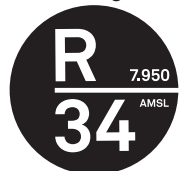
Cornbread 8 **Blistered Shishitos** 11
maple butter tomato aioli*, basil vinaigrette

Buttermilk Biscuit 8 **242 Fries** 8
honey, rosemary butter

Roasted Corn 11 **Shoestring Fries** 8
BBQ spice, Cotija, cilantro, scallions

We apply a 3.5% Kitchen Appreciation fee. This appreciation 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.



BOSTON