

SMOKED & CURED

served with grilled bread, pickled onion, crème fraîche

SALMON GRAVLAX*	15	SABLEFISH PÂTÉ	16
SOY-MISO SALMON BELLY	16	SALMON PÂTÉ	15
CURRIED WHITEFISH PÂTÉ	10	SHRIMP PIMENTO	15
BLUEFISH PÂTÉ	15	THE BOARD	39

STARTERS

OYSTER SLIDER pickled onion, chili lime aioli*	5
HOUSEMADE ROLLS honey-cayenne butter	8
NEW ENGLAND CLAM CHOWDER bacon, house saltine	14
GREEN SALAD radish, cucumber, carrot, roasted shallot vinaigrette	16
ASPARAGUS SALAD watercress, ricotta, dill, grapefruit, lemon vinaigrette, pistachio	22
LAGER STEAMED MAINE MUSSELS parsley butter, sourdough	21
ROASTED BASS POINT OYSTERS sun-dried tomato butter, 'nduja breadcrumbs	18
SALT & PEPPER CRISPY SHRIMP peanut sauce, nuóc chàm, bibb lettuce, pickled vegetables	21
CRISPY ARTICHOKE SALAD sweet potato, arugula, Parmesan, lemon garlic aioli*	21
GRIDDLED CRAB CAKE Cara cara orange & fennel salad, Kalamata olive aioli*	25

PLATES

GRILLED WHOLE FISH tahini, black garlic harissa, asparagus, Harry's strawberries, herb salad	42
PAN ROASTED FLUKE spinach, melted leeks, Maine yellow eye beans, mussels, pistou	37
HERB CRUSTED BAKED HAKE ajo blanco, potatoes, spring onions, pancetta, smoked almonds	36
PAN SEARED SCALLOP LINGUINE capers, Meyer lemon, chili butter, pecorino, pine nut crumble	38
NEW ENGLAND STYLE SEAFOOD CURRY shrimp, clams, mussels, monkfish, housemade pita	42
HERB MARINATED GRILLED HALF CHICKEN spring onion, baby carrot, polenta, Calabrian chili honey	32
GRILLED SKIRT STEAK* Parmesan-herb 242 fries, grilled asparagus, bordelaise	56
BACON CHEDDAR BURGER* caramelized onion, shoestring fries [add fried oyster, togarashi aioli*, coleslaw +4]	21

OUR SIGNATURE ROLLS

served with slaw & chips

ETHEL 'S CREAMY LOBSTER	MP
WARM BUTTERED LOBSTER	MP
CRISPY SHRIMP*	31
OYSTER PO' BOY*	27

Parties of 10 or more will be subject to an automatic 20% gratuity.

*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.

FRIED TO ORDER

CALAMARI togarashi aioli*	16
FISH TACOS roasted tomatillo salsa, jicama slaw, queso fresco	19
OYSTERS fries, tartar sauce	21/38
BEER BATTERED FISH & CHIPS malt vinegar aioli*	25

SIDES

242 FRIES	9
SHOESTRING FRIES	8
BUTTERMILK BISCUIT honey, rosemary butter	9
CORNBREAD maple butter	9
GRILLED ASPARAGUS Parmesan fonduta, aged balsamic	12
CREAMY POLENTA crispy oyster mushrooms	13

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