

SMOKED & CURED

served with grilled bread, pickled onion, crème fraîche			
CLASSIC SALMON*	14	WHITEFISH PÂTÉ	10
SALMON GRAVLAX*	14	BLUEFISH PÂTÉ	12
BBQ SWORDFISH	14	SHRIMP PIMENTO	14
YUZU-MISO MACKEREL	14	THE BOARD	42

STARTERS

HOUSEMADE ROLLS honey-cayenne butter	8
NEW ENGLAND CLAM CHOWDER bacon, house saltine	14
BUTTERNUT SQUASH & SHELLFISH BISQUE jonah crab, chili oil	14
CRISPY OYSTER SLIDER chili-lime aioli*, pickled onion, arugula	5
LITTLE LEAF GREEN SALAD carrot, cucumber, radish, roasted shallot vinaigrette	14
APPLE & MARCONA ALMOND SALAD little gem lettuce, pomegranate, goat cheese, apple cider	15
TUNA TARTARE* cucumber, sriracha, sesame, lime	21
LETTUCE CUPS crispy oyster, pickled vegetable, togarashi aioli*	15
PAN SEARED CRAB CAKE turnip remoulade, local pear, pickled chili	24
LAGER STEAMED MAINE MUSSELS herb butter, grilled sourdough	19
GULF SHRIMP VERMICELLI nuoc cham, chili, fried peanuts, basil	18

PLATES

PAN ROASTED FLUKE farro, braised root vegetables, almond, brown butter	36
MARTHA’S VINEYARD BAY SCALLOPS RISOTTO Brussels sprouts, Parmesan, smoked trout bottarga	42
BAKED ATLANTIC HAKE braised savoy cabbage, Vermont potato, bacon lardon, cipollini	38
GRILLED SALMON* fregola, cauliflower, sweet potato, pesto, pine nut dukkah	34
GRILLED SWORDFISH chickpea ragout, local carrots, toasted spices, cilantro relish	41
GULF SHRIMP RIGATONI butternut squash, broccolini, Parmesan, jalapeño	34
CONFIT TUNA BUCATINI amatriciana sauce, pancetta, spinach, Pecorino	28
GRILLED SKIRT STEAK* crispy fingerling potatoes, crimini mushrooms, confit garlic butter	42
HERB ROASTED CHICKEN Anson Mills polenta, roasted shallots, Swiss chard, thyme jus	28
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

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

*Items served raw or under cooked. Consuming raw or undercook 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 jalapeño, togarashi aioli*	17
OYSTERS fries, tartar	21/38
CRISPY FISH TACOS napa cabbage, pineapple, Cotija, chipotle aioli*	19
BEER BATTERED FISH & CHIPS malt vinegar aioli*	31

SIDES

242 FRIES	8
SHOESTRING FRIES	8
BUTTERMILK BISCUIT honey, rosemary butter	9
BRUSSELS SPROUTS whipped feta, honey, pecans	10
CORNBREAD maple butter	9