

DINNER

SMOKED & CURED

grilled bread, pickled onion, crème fraîche

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

Housemade Rolls 8
honey-cayenne butter

Deviled Eggs 14
smoked trout roe*, dill

Oyster Slider 5
chili-lime aioli*, pickled onion, arugula

New England Clam Chowder 13
bacon, housemade saltine

Lobster Bisque 14
brioche croutons, crème fraîche, brown butter knuckles

Green Salad 12
radish, cucumber, cherry tomatoes, roasted shallot vinaigrette

Stone Fruit Salad 16
black pepper feta, white balsamic, crispy chickpeas

Heirloom Tomato Salad 17
burrata, pistachio, basil, aged balsamic

Fried Shishitos 12
whipped tahini, Chinese five spice

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

Griddled Crab Cake 23
remoulade, pickled sweet peppers, watercress

Lager Steamed Maine Mussels 18
parsley butter, grilled sourdough

Bluefin Tuna Tartare* 21
sesame, lime, cucumber

FRIED

Calamari	16	Fish Tacos	16
jalapeño, togarashi aioli*		pico de gallo, chipotle aioli*, cotija	
Smoked Whitefish Arancini	16	Beer Battered Fish & Chips	26
citrus aioli		malt vinegar aioli	
Smelts	12	Fried Fish Sandwich	19
Old Bay aioli*		bibb lettuce, dill pickle & Tabasco aioli	
Oysters	19 / 36		
fries, tartar sauce			

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

Crispy Whole Fish 38
achiote rub, cilantro crema, pickled red onions, cherry tomato salad

Roasted Bluefish 34
zucchini, grilled runner bean, corn, harissa vinaigrette

Littleneck Clam & Squid Rigatoni 28
spicy tomato, basil, herb breadcrumbs

Gulf Shrimp Pasta 32
mafaldine, basil pesto, English peas, gremolata, ricotta salata

Grilled Steelhead Trout* 34
roasted poblano aioli*, corn & black bean salad, citrus mojo

Pan Seared Striped Bass 38
corn puree, blistered cherry tomatoes, ricotta gnocchi, basil oil

Herb Crusted Hake 34
rice & lentil pilaf, broccolini, saffron butter

New England Clam Bake 38
shrimp, mussels, lobster tail, baguette, Old Bay butter

Roasted Half Chicken 26
Parmesan 242 fries, garlic, haricot verts, thyme jus

Bacon Cheddar Burger* 19
caramelized onion, shoestring fries
[add fried oyster, togarashi aioli*, coleslaw +4]

ROLLS

served with slaw & chips

Ethel's Creamy Lobster MP

Warm Buttered Lobster MP

Crispy Oyster 26

SIDES

242 Fries	8	Cornbread	8
		maple butter	
Shoestring Fries	8	Buttermilk Biscuit	8
		honey, rosemary butter	
Red Bliss Potato Salad	12	Mexican Street Corn	12
green goddess, English peas, pickled ramps		lime crema, cotija	
Roasted Spicy Broccolini	12		
shallot & pickled chilis			

* 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.

