

DINNER

SMOKED & CURED

grilled bread, pickled onion, crème fraîche

Classic Smoked Salmon*	14	Salmon Pâté	12
Salmon Gravlox*	14	Spicy Tuna Pâté	13
Citrus Cured Mackerel*	10	Shrimp Pimento	14
Soy-Miso Salmon Belly	14	The Board	39
Curried Whitefish Pâté	8		

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	

Lettuce Cups	15
crispy oyster, pickled vegetables, togarashi aioli*	

Heirloom Tomato & Watermelon Panzanella	18
dill, feta, arugula, pistachio, Tajín, moscatel vinegar	

Griddled Crab Cake	23
grilled corn salsa, arugula, Old Bay aioli*	

Lager Steamed Maine Mussels	18
parsley butter, grilled sourdough	

FRIED

Calamari	16	Fish Tacos	18
jalapeño, togarashi aioli*		pineapple salsa, red cabbage, chipotle mayo	

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

Grilled Whole Fish	38
corn & black bean succotash, corn purée, pickled red onion, pebre sauce	

Herb Crusted Baked Cod	38
summer ratatouille, basil pesto, pine nuts	

Pan Roasted Monkfish	33
clams, fregola sarda, sweet corn, bok choy, poblano pepper, lobster curry	

Jonah Crab with Lobster Roe Fettucine	38
summer squash, shishito pepper, pancetta, cacio e pepe butter	

Wild Caught Gulf Shrimp	34
ricotta gnocchi, tomatoes, spinach, Parmesan, basil cream sauce	

Grilled Local Line Caught Bigeye Tuna*	36
apricot, heirloom tomato, chilled soba noodles, miso dressing, peanut dukkah	

Grilled Skirt Steak*	48
Parmesan-herb 242 fries, asparagus, bordelaise sauce	

Roasted Half Chicken	26
broccoli, red potatoes, rosemary jus	

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

ROLLS

served with slaw & chips

Ethel's Creamy Lobster	MP
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Warm Buttered Lobster	MP
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Crispy Shrimp*	29
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Oyster Po'Boy	26
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SIDES

Sweet Corn	11	242 Fries	8
black garlic butter, cotija, cumin crema		Shoestring Fries	8

Cornbread	8
maple butter	

Buttermilk Biscuit	9
honey, rosemary butter	

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.

* 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