

# DINNER

## SMOKED & CURED

grilled bread, pickled onion, crème fraîche

<b>Classic Smoked Salmon*</b>	<b>14</b>	<b>Curried Whitefish Pâté</b>	<b>8</b>
<b>Salmon Gravlox*</b>	<b>14</b>	<b>Salmon Pâté</b>	<b>12</b>
<b>Soy-Miso Salmon Belly</b>	<b>14</b>	<b>Bluefish Pâté</b>	<b>12</b>
<b>Sweet &amp; Sour Skate Cheeks</b>	<b>16</b>	<b>Shrimp Pimento</b>	<b>14</b>
<b>Korean BBQ Steelhead Trout</b>	<b>14</b>	<b>The Board</b>	<b>39</b>

<b>New England Clam Chowder</b>	<b>13</b>
bacon, house saltine	

<b>Oyster Slider</b>	<b>5</b>
chili-lime aioli*, pickled onion	

<b>Housemade Rolls</b>	<b>8</b>
honey-cayenne butter	

<b>Green Salad</b>	<b>12</b>
radish, cucumber, carrot, roasted shallot vinaigrette	

<b>Lettuce Cups</b>	<b>15</b>
crispy oyster, pickled vegetables, togarashi aioli*	

<b>Tuna Tartare*</b>	<b>21</b>
cucumber, sriracha, sesame, lime	

<b>Peach &amp; Rainier Cherry Panzanella</b>	<b>19</b>
sourdough, jalapeño, fennel, Manchego, watercress, lemon & oregano vinaigrette	

<b>Heirloom Tomato &amp; Watermelon Salad</b>	<b>18</b>
dill, feta, arugula, pistachio, Tajín, moscatel vinegar	

<b>Griddled Crab Cake</b>	<b>23</b>
grilled corn salsa, arugula, Old Bay aioli*	

<b>Lager Steamed Maine Mussels</b>	<b>18</b>
parsley butter, grilled sourdough	

## FRIED

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

<b>Oysters</b>	<b>19 / 36</b>	<b>Beer Battered Fish &amp; Chips</b>	<b>29</b>
fries, tartar sauce		malt vinegar aioli*	

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

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

<b>Herb Crusted Baked Hake</b>	<b>36</b>
summer ratatouille, basil pesto, pine nuts	

<b>Jonah Crab with Lobster Roe Fettucini</b>	<b>38</b>
summer squash, shishito pepper, pancetta, cacio e pepe butter	

<b>Wild Caught Gulf Shrimp</b>	<b>34</b>
ricotta gnocchi, tomatoes, spinach, Parmesan, basil cream sauce	

<b>Grilled Local Line Caught Bluefin Tuna*</b>	<b>44</b>
apricot, heirloom tomato, soba noodles, miso dressing, peanut dukkah	

<b>Grilled Skirt Steak*</b>	<b>48</b>
Parmesan-herb 242 fries, asparagus, bordelaise sauce	

<b>Roasted Half Chicken</b>	<b>26</b>
broccoli, red potatoes, rosemary jus	

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

## ROLLS

served with slaw & chips

<b>Ethel's Creamy Lobster</b>	<b>MP</b>
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<b>Warm Buttered Lobster</b>	<b>MP</b>
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<b>Crispy Shrimp*</b>	<b>29</b>
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<b>Oyster Po'Boy</b>	<b>26</b>
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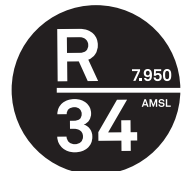
## SIDES

<b>Sweet Corn</b>	<b>11</b>	<b>242 Fries</b>	<b>8</b>
black garlic butter, cotija, cumin crema		<b>Shoestring Fries</b>	<b>8</b>

<b>Cornbread</b>	<b>8</b>
maple butter	

<b>Buttermilk Biscuit</b>	<b>9</b>
honey, rosemary butter	

\* 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

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.