

SMOKED & CURED BOARD

house smoked & cured seafood, 11 / 39
grilled sourdough, pickles, crème fraîche

STARTERS

CRISPY OYSTER SLIDER 5
chili-lime aioli*, pickled onion, arugula

NEW ENGLAND CLAM CHOWDER 14
bacon, house saltine

LOBSTER & SWEET CORN BISQUE 16
chili oil, croutons

LITTLE LEAF GREEN SALAD 16
carrot, cucumber, radish, roasted shallot vinaigrette

GRILLED NECTARINE & FETA SALAD 18
fennel, Marcona almonds, citrus vinaigrette

SPICY TUNA TARTARE* 22
sesame, cucumber, sweet potato chips

CRISPY FRIED CALAMARI 16
jalapeño, togarashi aioli*

GRIDDLED CRAB CAKE 24
chipotle aioli*, grilled sweet corn, watercress,
pickled shallot

LAGER STEAMED MAINE MUSSELS 21
herb butter, grilled sourdough

OUR SIGNATURE ROLLS

served with slaw & chips

ETHEL’S CREAMY LOBSTER MP

WARM BUTTERED LOBSTER MP

CRISPY OYSTER & BACON 25
brown butter, Tabasco aioli*

PLATES

TUNA POKE BOWL* 28
brown rice, avocado, bok choy, miso dressing, sesame

GRILLED SALMON* 26
chickpea & cucumber salad, cherry tomato,
dill dressing, feta

SEAFOOD CURRY 27
shrimp, mussels, monkfish, broccoli, pita

LITTLENECK CLAM RIGATONI 25
white wine sauce, basil, Parmesan breadcrumb

BEER BATTERED FISH & CHIPS 25
malt vinegar aioli*

CRISPY FRIED OYSTERS 19/37
fries, tartar

CRISPY FISH TACOS 19
sweet corn slaw, pepper relish, Cotija

CONFIT TUNA SALAD 17
Bibb lettuce, avocado, lemon vinaigrette

ROASTED TENDERLOIN BLT 21
sourdough, arugula, avocado, herb mayonnaise

PRIME CHEDDAR BURGER* 23
bacon, caramelized onion, shoestring fries
[add fried oyster, togarashi aioli*, coleslaw +4]

SIDES

242 FRIES 9

SHOESTRING FRIES 8

BUTTERMILK BISCUIT 9
honey, rosemary butter

CORNBREAD 9
maple butter

GRILLED ZUCCHINI 12
herb ricotta, candied pepitas