

SMOKED & CURED BOARD*

house smoked & cured seafood,
grilled sourdough, pickles, crème fraîche

11 / 39

STARTERS

HOUSEMADE ROLLS

honey-cayenne butter

8

CRISPY OYSTER SLIDER

chili-lime aioli*, pickled onion, arugula

5

NEW ENGLAND CLAM CHOWDER

bacon, house saltine

14

LOBSTER & SWEET CORN BISQUE

chili oil, croutons

16

LITTLE LEAF GREEN SALAD

carrot, cucumber, radish, roasted shallot vinaigrette

16

CHILLED BEET SALAD

blue cheese buttermilk, fennel, toasted carraway

19

SPICY TUNA TARTARE*

sesame, cucumber, sweet potato chips

22

GRIDDLED CRAB CAKE

butternut squash pureé, celery root remoulade, apple

24

SALT & PEPPER FRIED SHRIMP

peanut sauce, nuóc chàm, pickled vegetables,
bibb lettuce

18

LAGER STEAMED MAINE MUSSELS

herb butter, grilled sourdough

21

BLUE CRAB FRITTERS

pepper jelly, pickled green bean

18

LARGE FORMAT 2-4 PPL

PAN ROASTED LOBSTERS*

Korean BBQ glaze, bao buns, bok choy, kimchi,
scallion rice, sesame

165

[limited availability, please order at the beginning of your meal]

OUR SIGNATURE ROLLS

served with slaw & chips

ETHEL 'S CREAMY LOBSTER

MP

WARM BUTTERED LOBSTER

MP

CRISPY OYSTER & BACON

brown butter, Tabasco aioli*

25

PLATES

GRILLED SWORDFISH

celery root purée, Brussels sprouts,
clam vinaigrette, guanciale

38

HERB CRUSTED HAKE

lentil ragout, greens, eggplant, green harissa

36

GRILLED SALMON*

Moroccan couscous, pomegranate, walnut aillade,
delicata squash, mint

39

SEAFOOD BOLOGNESE

lobster roe linguine, sherry, cured egg yolk*

32

PAN SEARED SCALLOPS

parsnip purée, shiitake mushrooms, Meyer lemon,
pine nuts

44

SHRIMP CAMPANELLE

Jimmy Nardello peppernata, Pecorino Romano,
sourdough breadcrumbs

32

BEER BATTERED FISH & CHIPS

malt vinegar aioli*

25

CRISPY FRIED OYSTERS

fries, tartar

19/37

CRISPY FISH TACOS

Russian dressing, cheddar, shredded lettuce,
housemade pickles

21

ROASTED CHICKEN BREAST

fingerling potato, roasted Vidalia onion,
zucchini, thyme sauce

29

GRILLED SKIRT STEAK*

Parmesan 242 fries, shishito peppers, bordelaise

56

PRIME CHEDDAR BURGER*

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

23

SIDES

242 FRIES

9

SHOESTRING FRIES

8

BUTTERMILK BISCUIT

honey, rosemary butter

9

CORNBREAD

maple butter

9

ROASTED BABY CARROTS

curry, Marcona almonds, golden raisins

12

CHARRED BROCCOLI

green goddess, manchego, brioche croutons

12

RIVERSIDE FARM MEXICAN STREET CORN

lime crema, cotija, Tajín

10

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.