

SMOKED & CURED

served with grilled bread, pickled onion, crème fraîche			
CLASSIC SMOKED SALMON*	15	SPICED MACKEREL	12
SALMON GRAVLAX*	15	CURRIED WHITEFISH PÂTÉ	9
SOY-MISO SALMON BELLY	15	SALMON PÂTÉ	13
SUMAC STEELHEAD TROUT*	15	SHRIMP PIMENTO	15
SMOKED SCALLOPS	16	THE BOARD	42

STARTERS

OYSTER SLIDER	5
chili lime aioli*, pickled onion	
NEW ENGLAND CLAM CHOWDER	14
bacon, house saltine	
GREEN SALAD	13
radish, cucumber, carrot, roasted shallot vinaigrette	
LETTUCE CUPS	14
crispy oyster, pickled vegetable, togarashi aioli*	
APPLE & ENDIVE SALAD	19
Brussels sprouts, hazelnuts, ricotta salata, quince vinaigrette	
TUNA TARTARE*	24
cucumber, sriracha, sesame, lime	
GRIDDLED CRAB CAKE	24
tangerine, fennel, pine nuts, Kalamata olive aioli*	
LAGER STEAMED MAINE MUSSELS	19
parsley butter, sourdough	
BLUE CRAB & ARTICHOKE DIP	19
garlic bread	

PLATES

GRILLED SHRIMP CAESAR	24
romaine lettuce, white anchovy, sourdough croutons, Parmesan, hard boiled egg	
SALMON POKE BOWL*	24
jasmine rice, sweet potato, bok choy, pear, avocado, miso dressing, gochujang aioli*	
CRISPY FISH SANDWICH	21
bibb lettuce, dill pickles, red onion, chili-yuzu aioli*	
HARISSA MARINATED MONKFISH TABBOULEH	23
chickpeas, watercress, pear, olive, tzatziki	
BLUE CRAB FRIED RICE	28
Brussels sprouts, cauliflower, habanada peppers, fried egg*	
GRILLED SALMON*	29
apple-butternut squash hash, dill butter, sesame chimichurri	
WILD CAUGHT GULF SHRIMP CASARECCE	29
spinach, jalapeño, spaghetti squash, cacio e pepe butter	
CRISPY CHICKEN SANDWICH	21
coleslaw, dill pickle, bibb lettuce, Frank’s red hot aioli*	
BACON CHEDDAR BURGER*	21
caramelized onion, shoestring fries [add fried oyster, togarashi aioli*, coleslaw +4]	

OUR SIGNATURE ROLLS

served with slaw & chips	
ETHEL ’S CREAMY LOBSTER	MP
WARM BUTTERED LOBSTER	MP
CRISPY SHRIMP*	31
OYSTER PO’ BOY*	27

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.

FRIED TO ORDER

CALAMARI	17
jalapeño, togarashi aioli*	
FISH TACOS	19
pineapple salsa, chipotle mayo, red cabbage	
OYSTERS	20/38
fries, tartar sauce	
BEER BATTERED FISH & CHIPS	25
malt vinegar aioli*	

SIDES

242 FRIES	8
SHOESTRING FRIES	8
BUTTERMILK BISCUIT	9
honey, rosemary butter	
CORNBREAD	9
maple butter	
ROASTED CARROTS	12
smoked almond harissa	