

SMOKED & CURED

served with grilled bread, pickled onion, crème fraîche

CLASSIC SALMON*	14	SHRIMP PIMENTO	14
CAJUN SPICED RAINBOW TROUT	13	THE BOARD	39
BLUEFISH PÂTÉ	13		

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 BISQUE crème fraîche, lobster	16
LITTLE LEAF GREEN SALAD carrot, cucumber, radish, roasted shallot vinaigrette	16
SUGAR SNAP PEA SALAD mint crema, radish, ricotta salata, almond	18
CRISPY OYSTER & ENDIVE SALAD asparagus, Banyuls vinegar, pistachio butter	18
SALT & PEPPER FRIED SHRIMP peanut sauce, nuoc cham, bibb lettuce, pickled vegetables	18
SPICY TUNA TARTARE* sesame, sriracha, cucumber, sweet potato chips	22
GRIDDLED CRAB CAKE green goddess, pea shoots, pickled shallot, orange	24
LAGER STEAMED MAINE MUSSELS herb butter, grilled sourdough	21

PLATES

BRIOCHE CRUSTED HAKE green lentils, asparagus, shellfish cream, tarragon	36
PAN ROASTED SKATE WING new potatoes, braised leeks, English peas, capers, spring garlic butter	30
WILD GULF SHRIMP SPAGHETTI shiitake mushrooms, Swiss chard, roasted lobster butter, crispy Parmesan	33
PAN ROASTED HALIBUT barigoule, haricot verts, watercress, olive tapenade	42
GRILLED ATLANTIC SALMON* couscous, sugar snap peas, olive, sumac vinaigrette, labneh	38
PAN SEARED MONKFISH Maine yellow eye bean ragout, spring onion, bacon, herb pesto	36
GRILLED SKIRT STEAK* Parmesan 242 fries, asparagus, bordelaise	56
GRILLED CHICKEN BREAST Vermont potato, beech mushroom, green garlic, salsa verde	29
PRIME CHEDDAR BURGER* bacon, caramelized onion, shoestring fries [add fried oyster, togarashi aioli*, coleslaw +4]	23

OUR SIGNATURE ROLLS

served with slaw & chips	
ETHEL'S CREAMY LOBSTER	MP
WARM BUTTERED LOBSTER	MP
CRISPY OYSTER & BACON brown butter, Tabasco aioli*	25

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 jalapeño, togarashi aioli*	16
OYSTERS fries, tartar	19/37
CRISPY FISH TACOS spring onion slaw, cilantro crema, peanut salsa macha	19
BEER BATTERED FISH & CHIPS malt vinegar aioli*	25

SIDES

242 FRIES	9
SHOESTRING FRIES	8
BUTTERMILK BISCUIT honey, rosemary butter	9
CORNBREAD maple butter	9
HARICOT VERTS & NEW POTATOES cured egg yolk, preserved lemon	10
GRILLED ASPARAGUS clam & bacon vinaigrette, crispy spring onion	12

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