

DINNER

SMOKED & CURED

grilled bread, pickled onion, crème fraîche

Classic Smoked Salmon*	15	Salmon Pâté	13
Salmon Gravlax*	15	Shrimp Pimento	15
Soy-Miso Salmon Belly	15	The Board	42
Curried Whitefish Pâté	9		

New England Clam Chowder	14
bacon, house saltine	

Oyster Slider	5
chili-lime aioli*, pickled onion	

Housemade Rolls	8
honey-cayenne butter	

Green Salad	13
radish, cucumber, carrot, roasted shallot vinaigrette	

Heirloom Tomato with Garlic Labneh	23
plums, pistachio, moscatel vinegar, sumac, crostini	

Lettuce Cups	16
crispy oyster, pickled vegetables, togarashi aioli*	

Tuna Carpaccio*	24
peach, sungold tomatoes, capers, lemon vinaigrette, breadcrumb, sriracha aioli*	

Griddled Crab Cake	24
grilled corn salsa, arugula, Old Bay aioli*	

Lager Steamed Maine Mussels	19
parsley butter, grilled sourdough	

FRIED

Oysters	20 / 38	Beer Battered Fish & Chips	31
fries, tartar sauce		malt vinegar aioli*	

Fish Tacos	19
pineapple salsa, red cabbage, chipotle mayo	

* 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.

Grilled Whole Fish	41
cherry tomatoes, fennel purée, mushroom ragù, smoked almond harissa	

Pan Roasted Monkfish	38
clams, fregola sarda, sweet corn, bok choy, poblano pepper, lobster curry	

Grilled Swordfish	41
cannellini beans, corn, Jimmy Nardello pepper, olive relish, basil pesto	

Jonah Crab with Lobster Roe Fettucine	45
summer squash, shishito pepper, spicy Italian sausage, cacio e pepe butter	

Wild Caught Gulf Shrimp	38
casarecce, tomatoes, spinach, Parmesan, basil cream sauce	

Atlantic Halibut	43
cherry tomatoes, corn, green beans, chilled soba noodles, miso, peanut dukkah	

Grilled Skirt Steak*	52
Parmesan-herb 242 fries, asparagus, bordelaise sauce	

Herb Marinated Grilled Half Chicken	29
baby carrots, rapini, polenta, brown butter vinaigrette, rosemary jus	

Bacon Cheddar Burger*	21
caramelized onion, shoestring fries	
[add fried oyster, togarashi aioli*, coleslaw +4]	

ROLLS

served with slaw & chips

Ethel's Creamy Lobster	MP
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Warm Buttered Lobster	MP
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Crispy Shrimp*	31
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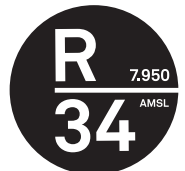
Oyster Po'Boy	27
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SIDES

Sweet Corn & Shishito	12	Buttermilk Biscuit	9
red miso butter, crispy carrot		honey, rosemary butter	

Riverside Farm Green Beans	11	242 Fries	8
vadouvan butter, crispy garlic			

Cornbread	9	Shoestring Fries	8
maple butter			



Parties of 10 or more will be subject to an automatic 20% gratuity.

BOSTON