

SMOKED & CURED

served with grilled bread, pickled onion, crème fraîche			
CLASSIC SMOKED SALMON*	15	SALMON PÂTÉ	15
SOY-MISO SALMON BELLY	16	SHRIMP PIMENTO	15
CURRIED WHITEFISH PÂTÉ	10	THE BOARD	39
BLUEFISH PÂTÉ	15		

STARTERS

OYSTER SLIDER	5
pickled onion, chili lime aioli*	
HOUSEMADE ROLLS	8
honey-cayenne butter	
NEW ENGLAND CLAM CHOWDER	14
bacon, house saltine	
GREEN SALAD	16
radish, cucumber, carrot, roasted shallot vinaigrette	
ASPARAGUS SALAD	22
watercress, ricotta, dill, grapefruit, lemon vinaigrette, pistachio	
SALT & PEPPER CRISPY SHRIMP	21
peanut sauce, nước chấm, bibb lettuce, pickled vegetables	
GRIDDLED CRAB CAKE	25
cara cara orange & fennel salad, Kalamata olive aioli*	
LAGER STEAMED MAINE MUSSELS	21
parsley butter, sourdough	
TUNA TARTARE*	24
cucumber, sriracha, sesame, lime	

PLATES

NEW ENGLAND STYLE SEAFOOD CURRY	42
shrimp, clams, mussels, monkfish, Jonah crab, housemade pita	
EAST CAPE SCALLOPS*	46
artichoke, ramps, haricot verts, mushrooms, asparagus, crispy bacon	
CRISPY SOFTSHELL CRAB	38
chickpea & yellow eye bean ragu, English peas, raita, vadouvan	
ATLANTIC HALIBUT	44
mojo de ajo, potatoes, spring onions, strawberry salsa verde, smoked almonds	
WILD CAUGHT GULF SHRIMP SPAGHETTI	36
capers, Meyer lemon, chili butter, Parmesan breadcrumbs	
HERB MARINATED GRILLED HALF CHICKEN	32
spring onion, baby carrots, polenta, Calabrian chili honey	
GRILLED SKIRT STEAK*	56
Parmesan-herb 242 fries, grilled asparagus, bordelaise	
PRIME CHEDDAR BURGER*	23
bacon, 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	16
jalapeño, togarashi aioli*	
FISH TACOS	19
roasted tomatillo salsa, jicama slaw, queso fresco	
OYSTERS	21/38
fries, tartar sauce	
BEER BATTERED FISH & CHIPS	25
malt vinegar aioli*	

SIDES

242 FRIES	9
SHOESTRING FRIES	8
BUTTERMILK BISCUIT	9
honey, rosemary butter	
CORNBREAD	9
maple butter	
ROASTED ASPARAGUS	12
Parmesan fonduta, aged balsamic	
CREAMY POLENTA	13
crispy oyster mushrooms	

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