

DINNER

SMOKED & CURED

grilled bread, pickled onion, crème fraîche

Classic Salmon*	14	Steelhead Trout Pâté	14
Salmon Gravlax*	14	Whitefish Pâté	8
Maple Salmon Belly*	14	Bluefish Pâté	12
Spanish Mackerel Pastrami	14	Shrimp Pimento	12
		The Board	39

Housemade Rolls	8
honey-cayenne butter	

Deviled Eggs	14
smoked trout roe*, dill	

Oyster Slider	5
chili-lime aioli*, pickled onion, arugula	

New England Clam Chowder	13
bacon, housemade saltine	

Lobster Bisque	14
brioche croutons, crème fraîche, brown butter knuckles	

Green Salad	12
radish, cucumber, cherry tomatoes, roasted shallot vinaigrette	

Stone Fruit Salad	16
black pepper feta, white balsamic, crispy chickpeas	

Riverdog Farm Tomato Salad	17
burrata, pistachio, basil, aged balsamic	

Fried Shishitos	12
whipped tahini, Chinese five spice	

Lettuce Cups	14
crispy oyster, pickled vegetable, togarashi aioli*	

Griddled Crab Cake	23
remoulade, pickled sweet peppers, watercress	

Lager Steamed Maine Mussels	18
parsley butter, grilled sourdough	

Grilled Bluefish Collar	16
peanut salsa macha, avocado crema	

FRIED

Calamari	16	Fish Tacos	16
jalapeño, togarashi aioli*		pico de gallo, chipotle aioli*, cotija	
Smoked Whitefish Arancini	16	Beer Battered Fish & Chips	26
citrus aioli*		malt vinegar aioli*	
Oysters	19 / 36	Fried Fish Sandwich	19
fries, tartar sauce		bibb lettuce, dill pickle & Tabasco aioli	

We apply a 3.5% Kitchen Appreciation fee. This appreciation fee does not represent a tip or service charge for our front of house staff, which includes servers, runners, bussers, and bartenders. Parties of 10 or more will be subject to an automatic 20% gratuity.

Crispy Whole Fish	38
achiote rub, cilantro crema, pickled red onions, cherry tomato salad	

Roasted Monkfish	34
zucchini, grilled runner bean, corn, harissa vinaigrette	

Littleneck Clam & Squid Rigatoni	28
spicy tomato, basil, herb breadcrumbs	

Gulf Shrimp Pasta	32
mafaldine, basil pesto, English peas, gremolata, ricotta salata	

New Hampshire Steelhead Trout*	36
roasted poblano aioli*, corn & black bean salad, citrus mojo	

Pan Seared Bluefish	34
corn puree, blistered cherry tomatoes, ricotta gnocchi, basil oil	

Herb Crusted Cod	36
rice & lentil pilaf, broccolini, saffron butter	

New England Clam Bake	38
shrimp, mussels, lobster tail, baguette, Old Bay butter	

Roasted Half Chicken	26
Parmesan 242 fries, garlic, haricot verts, thyme jus	

Bacon Cheddar Burger*	19
caramelized onion, shoestring fries	
[add fried oyster, togarashi aioli*, coleslaw +4]	

ROLLS

served with slaw & chips	
Ethel's Creamy Lobster	MP
Warm Buttered Lobster	MP
Crispy Oyster	26

SIDES

242 Fries	8	Cornbread	8
		maple butter	
Shoestring Fries	8	Buttermilk Biscuit	8
		honey, rosemary butter	
Sparrow Arc Potato Salad	12	Mexican Street Corn	12
green goddess, English peas		lime crema, cotija	
Roasted Spicy Broccolini	12		
shallot & pickled chilis			

* 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.

