

## SMOKED & CURED

served with grilled bread, pickled onion, crème fraîche

SALMON GRAVLAX*	14	SHRIMP PIMENTO	14
CHILI RUBBED MACKEREL	14	THE BOARD	39
WHITEFISH PÂTÉ	9		

## 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
ROASTED ISLAND CREEK OYSTERS* spring garlic butter, lemon breadcrumb	18
SALT & PEPPER FRIED SHRIMP peanut sauce, nuoc cham, bibb lettuce, pickled vegetables	18
GRILLED ASPARAGUS SALAD whipped lemon ricotta, pinenut gremolata, balsamic	19
LITTLE LEAF GREEN SALAD radish & carrots, cucumber, roasted shallot vinaigrette	16
GRIDDLED CRAB CAKE green goddess, pea shoots, pickled shallot, orange	24
SPICY TUNA TARTARE* sesame, sriracha, cucumber, sweet potato chips	22
LAGER STEAMED MAINE MUSSELS parsley butter, grilled sourdough	21
LITTLENECK CLAM TOAST confit garlic butter, lemon mascarpone, sourdough	20

## PLATES

TUNA POKE BOWL* brown rice, avocado, bok choy, miso dressing, sesame	28
BRIOCHE CRUSTED HADDOCK green lentils, asparagus, saffron lobster cream, tarragon	39
WILD GULF SHRIMP RIGATONI haricot verts, calabrian chili butter, crispy pancetta	33
GRILLED SALMON* couscous, snap pea, olive, sumac vinaigrette, labneh	38
PAN SEARED MONKFISH Maine yellow eye bean ragout, spring onion, bacon, herb pesto	36
BLUE CRAB MAFALDINE English peas, cacio pepe butter, lemon, Parmesan	31
GRILLED CHICKEN BREAST Vermont potato, beech mushroom, green garlic, salsa verde	29
BACON CHEDDAR BURGER* caramelized onion, shoestring fries [add fried oyster, togarashi aioli*, coleslaw +4]	21
GRILLED 8oz SKIRT STEAK* Parmesan, 242 fries, grilled asparagus, red wine sauce	56
<b>OUR SIGNATURE ROLLS</b>	
served with slaw & chips	
CREAMY BLUE CRAB	28
CRISPY SHRIMP BANH MI	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 jalapeño, togarashi aioli*	16
CRISPY FISH TACOS creamy napa slaw, tomatillo pico, cotija cheese	19
OYSTERS fries, tartar	19/37
CRISPY FISH SANDWICH bibb lettuce, tartar, fries	21
BEER BATTERED FISH & CHIPS malt vinegar aioli*	25

## SIDES

242 FRIES	9
SHOESTRING FRIES	8
MAC & CHEESE	10
BUTTERMILK BISCUIT honey, rosemary butter	9
CORNBREAD maple butter	9
GRILLED BROCCOLINI lemon, shaved Parmesan	12

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