

SMOKED & CURED BOARD*

house smoked & cured seafood,
grilled sourdough, pickles, crème fraîche

11 / 39

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 & SWEET CORN BISQUE
chili oil, croutons

16

LITTLE LEAF GREEN SALAD
carrot, cucumber, radish, roasted shallot vinaigrette

16

CHILLED BEET SALAD
blue cheese buttermilk, fennel, toasted carraway

19

SPICY TUNA TARTARE*
sesame, cucumber, sweet potato chips

22

CRISPY FRIED CALAMARI
jalapeño, togarashi aioli*

16

GRIDDLED CRAB CAKE
butternut squash pureé, celery root remoulade, apple

24

SALT & PEPPER FRIED SHRIMP
peanut sauce, nuóc châm, pickled vegetables,
bibb lettuce

18

LAGER STEAMED MAINE MUSSELS
herb butter, grilled sourdough

21

BLUE CRAB FRITTERS
pepper jelly, pickled green bean

18

LARGE FORMAT 2-4 PPL

PAN ROASTED LOBSTERS*
Korean BBQ glaze, bao buns, bok choy, kimchi,
scallion rice, sesame

165

[limited availability, please order at the beginning of your meal]

OUR SIGNATURE ROLLS

served with slaw & chips

ETHEL 'S CREAMY LOBSTER

MP

WARM BUTTERED LOBSTER

MP

CRISPY OYSTER & BACON
brown butter, Tabasco aioli*

25

PLATES

GRILLED SWORDFISH
celery root purée, Brussels sprouts,
bacon, clam vinaigrette,

38

HERB CRUSTED HAKE
lentil ragout, greens, eggplant, green harissa

36

GRILLED SALMON*
Moroccan couscous salad, pomegranate,
walnut aillade, delicata squash, mint

39

SEAFOOD BOLOGNESE
lobster roe linguine, sherry, cured egg yolk*

32

PAN SEARED SCALLOPS
parsnip purée, shiitake mushrooms, Meyer lemon,
pine nuts

44

SHRIMP CAMPANELLE
Jimmy Nardello peppernata, Pecorino Romano,
sourdough breadcrumbs

32

BEER BATTERED FISH & CHIPS
malt vinegar aioli*

25

CRISPY FRIED OYSTERS
fries, tartar

19/37

CRISPY FISH TACOS
Russian dressing, cheddar, shredded lettuce,
housemade pickles

21

ROASTED CHICKEN BREAST
mustard spätzle, braised cabbage, bacon,
thyme sauce

29

GRILLED SKIRT STEAK*
Parmesan 242 fries, shishito peppers, bordelaise

56

PRIME CHEDDAR BURGER*
bacon, caramelized onion, shoestring fries
[add fried oyster, togarashi aioli*, coleslaw +4]

23

SIDES

242 FRIES

9

SHOESTRING FRIES

8

BUTTERMILK BISCUIT
honey, rosemary butter

9

CORNBREAD
maple butter

9

ROASTED BABY CARROTS
curry, Marcona almonds, golden raisins

12

CHARRED BROCCOLI
green goddess, manchego, brioche croutons

12

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.