

SMOKED & CURED

served with grilled bread, pickled onion, crème fraîche			
CLASSIC SALMON*	14	SALMON PÂTÉ	12
SALMON GRAVLAX*	14	BLUEFISH PÂTÉ	12
MISO-SOY SWORDFISH	14	SHRIMP PIMENTO	14
YUZU-PINK PEPPERCORN MACKEREL	12	THE BOARD	42
WHITEFISH PÂTÉ	10		

STARTERS

HOUSEMADE ROLLS honey-cayenne butter	8
NEW ENGLAND CLAM CHOWDER bacon, house saltine	14
BUTTERNUT SQUASH & SHELLFISH BISQUE blue crab, chili oil	14
CRISPY OYSTER SLIDER chili-lime aioli*, pickled onion, arugula	5
LITTLE LEAF GREEN SALAD carrot, cucumber, radish, roasted shallots vinaigrette	14
APPLE & MARCONA ALMOND SALAD little gem lettuce, pomegranate, goat cheese, apple cider	15
TUNA TARTARE* cucumber, sriracha, sesame, lime	21
LETTUCE CUPS crispy oyster, pickled vegetable, togarashi aioli*	15
GULF SHRIMP SOBA NOODLES nuoc cham, chili, fried peanuts, basil	18
PAN SEARED CRAB CAKE turnip remoulade, local pear, pickled chili	24
LAGER STEAMED MAINE MUSSELS herb butter, grilled sourdough	19

PLATES

CONFIT TUNA BUCATINI amatriciana sauce, pancetta, spinach, Parmesan	28
BAKED ATLANTIC COD braised savoy cabbage, Vermont potato, bacon lardon, cipollini	38
GRILLED SALMON* fregola, cauliflower, sweet potato, pesto, pine nut dukkah	34
GRILLED YELLOWFIN TUNA chickpea ragout, local carrots, toasted spices, cilantro relish	32
JONAH CRAB RIGATONI butternut squash, broccolini, Parmesan, jalapeño	36
BAY SCALLOP RISOTTO Pecorino, calabrian chili, smoked trout bottarga	42
GRILLED SKIRT STEAK* crispy fingerling potatoes, crimini mushrooms, confit garlic butter	42
HERB ROASTED CHICKEN Anson Mills polenta, roasted shallots, Swiss chard, thyme jus	28
BACON CHEDDAR BURGER* caramelized onion, shoestring fries [add fried oyster, togarashi aioli*, coleslaw +4]	21

OUR SIGNATURE ROLLS

served with slaw & chips	
ETHEL ’S CREAMY LOBSTER	MP
WARM BUTTERED LOBSTER	MP

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

*Items served raw or under cooked. Consuming raw or undercook 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*	17
OYSTERS fries, tartar	21/38
GULF SHRIMP ARANCINI basil aioli*, Parmesan	17
CRISPY FISH TACOS napa cabbage, pineapple, Cotija, chipotle aioli*	19
BEER BATTERED FISH & CHIPS malt vinegar aioli*	25

SIDES

242 FRIES	8
SHOESTRING FRIES	8
BUTTERMILK BISCUIT honey, rosemary butter	9
ROASTED BRUSSELS SPROUTS whipped ricotta, honey, pecans	10
CORNBREAD maple butter	9