

SMOKED & CURED

served with grilled bread, pickled onion, crème fraîche			
TUNA PASTRAMI	16	SALMON PÂTÉ	14
CRAB DIP	16	SHRIMP PIMENTO	14
SPICY TUNA PÂTÉ	14	THE BOARD	39
WHITEFISH PÂTÉ	9		

STARTERS

CRISPY OYSTER SLIDER	5
chili lime aioli*, pickled onion, arugula	
HOUSEMADE ROLLS	8
honey-cayenne butter	
NEW ENGLAND CLAM CHOWDER	14
bacon, house saltine	
LITTLE LEAF GREEN SALAD	16
radish, cucumber, thyme & dijon vinaigrette	
GRIDDLED CRAB CAKE	24
chipotle aioli*, grilled sweet corn, pickled shallot, watercress	
LAGER STEAMED MAINE MUSSELS	21
shallot, garlic, parsley butter, grilled sourdough	
SALT & PEPPER FRIED SHRIMP	18
peanut sauce, nuoc cham, bibb lettuce, pickled vegetables	
SPICY TUNA TARTARE*	22
sesame, sriracha, cucumber, sweet potato chips	
HEIRLOOM TOMATO SALAD	21
stracciatella, balsamic vinaigrette, pistachio gremolata	

PLATES

GRILLED WHOLE FISH	42
blistered cherry tomato, haricots verts, fennel pollen	
TUNA POKE BOWL*	28
brown rice, ponzu, avocado, cucumber, jalapeño, chili lime aioli*	
BRIOCHE CRUSTED COD	39
charred leek purée, roast potato, green beans, salsa verde	
GRILLED LOCAL BLUEFIN TUNA*	42
ratatouille, basil, tomato vinaigrette	
GRILLED SALMON*	38
chickpea & cucumber salad, cherry tomato, dill dressing, feta, za’atar oil	
PAN SEARED SCALLOPS	42
sweet corn, green bean, bacon lardon, jalapeño vinaigrette	
BLUE CRAB SPAGHETTI	38
squash blossoms, sweet corn, cacio e pepe butter, basil	
GRILLED SKIRT STEAK*	56
Parmesan 242 fries, blistered shishitos, red wine sauce	
ROASTED CHICKEN BREAST	29
fingerling potato, roasted vidalia onion, summer squash, thyme sauce	
PRIME CHEDDAR BURGER*	23
bacon, caramelized onion, 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	27
Parties of 10 or more will be subject to an automatic 20% gratuity.	

*Items served raw or undercooked. 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

CRISPY CALAMARI	16
jalapeño, togarashi aioli*	
OYSTERS	19/37
fries, tartar	
WHOLE BELLY CLAMS	36
fries, tartar	
CRISPY FISH TACOS	19
pineapple salsa, creamy napa slaw, jalapeño	
CRISPY FISH SANDWICH	21
shredded lettuce, tartar sauce	
BEER BATTERED FISH & CHIPS	25
malt vinegar aioli*	

SIDES

242 FRIES	9
SHOESTRING FRIES	8
MAC & CHEESE	10
BUTTERMILK BISCUIT	9
honey, rosemary butter	
CORNBREAD	9
maple butter	
GRILLED SUMMER SQUASH	10
mint, labneh, za’atar	
SHISHITO PEPPERS	10
togarashi aioli*	