

DINNER

SMOKED & CURED

grilled bread, pickled onion, crème fraîche			
Classic Salmon*	14	Whitefish Pâté	8
Salmon Gravlax*	14	Bluefish Pâté	12
Spanish Mackerel Pastrami	14	Shrimp Pimento	12
Steelhead Trout Pâté	14	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	
Bluefin Tuna Tartare*	21
sesame, lime, cucumber	
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	
Smelts	12	Fried Fish Sandwich	19
Old Bay aioli*		bibb lettuce, dill pickle & Tabasco aioli	
Oysters	19 / 36		
fries, tartar sauce			

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	

Grilled Salmon*	34
roasted poblano aioli*, corn & black bean salad, citrus mojo	

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

Herb Crusted Hake	34
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	
Red Bliss 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.

