

SMOKED & CURED

served with grilled bread, pickled onion, crème fraîche			
STEELHEAD TROUT GRAVLAX*	15	SALMON PÂTÉ	15
SOY-MISO SALMON BELLY	16	BLUEFISH PÂTÉ	15
BBQ STEELHEAD TROUT	15	SHRIMP PIMENTO	15
SPICY WHITEFISH PÂTÉ	10	THE BOARD	39

STARTERS

OYSTER SLIDER	5
pickled onion, chili lime aioli*	
HOUSEMADE ROLLS	8
honey-cayenne butter	
NEW ENGLAND CLAM CHOWDER	14
bacon, house saltine	
GREEN SALAD	16
radish, cucumber, carrot, roasted shallot vinaigrette	
WATERMELON SALAD	18
peanut & tajín dukkah, whipped feta, pickled peppers, cucumber, basil, mint	
SALT & PEPPER CRISPY SHRIMP	21
peanut sauce, nuóc châm, bibb lettuce, pickled vegetables	
GRIDDLED CRAB CAKE	25
cara cara orange & fennel salad, Kalamata olive aioli*	
BLUEFIN TUNA TOSTADA*	24
peach & corn salsa, poblano, avocado crema, sesame	
LAGER STEAMED MAINE MUSSELS	21
parsley butter, sourdough	

PLATES

GRILLED WHOLE FISH	42
bok choy, cipollini onions, mojo rojo, smoked almonds	
NEW ENGLAND STYLE SEAFOOD CURRY	38
shrimp, clams, monkfish, mussels, housemade pita	
PAN ROASTED MONKFISH	36
broccoli rabe, red plum, chermoula, fennel purée, brown butter pistachios	
PAN SEARED ATLANTIC HALIBUT	44
lentils, poblano pepper, mushroom ragù, creamed corn, chorizo chili crisp	
PAN SEARED STRIPED BASS	42
ratatouille, jalapeño-ginger pesto, fried shallots	
EAST CAPE SCALLOP WITH SQUID INK CASARECCE*	38
capers, Meyer lemon, chili butter, breadcrumbs	
HERB MARINATED GRILLED HALF CHICKEN	29
sweet corn, baby carrots, polenta, Calabrian chili honey	
GRILLED SKIRT STEAK*	58
Parmesan-herb 242 fries, grilled asparagus, bordelaise	
PRIME CHEDDAR BURGER*	23
bacon, caramelized onion, shoestring 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*	31
OYSTER PO' BOY*	27

Parties of 6 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	16
jalapeño, togarashi aioli*	
FISH TACOS	19
roasted tomatillo salsa, jícama slaw, queso fresco	
OYSTERS	21/38
fries, tartar sauce	
WHOLE BELLY CLAMS	34
fries, tartar sauce	
BEER BATTERED FISH & CHIPS	25
malt vinegar aioli*	

SIDES

242 FRIES	9
SHOESTRING FRIES	8
BUTTERMILK BISCUIT	9
honey, rosemary butter	
CORNBREAD	9
maple butter	
CREAMY POLENTA	13
crispy mushrooms	
MEXICAN STREET CORN	12
lime crema, queso fresco, cilantro, chili	

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