

SMOKED & CURED

served with grilled bread, pickled onion, crème fraîche

SALMON GRAVLAX*	15	SABLEFISH PÂTÉ	16
SOY-MISO SALMON BELLY	16	SALMON PÂTÉ	15
BBQ SPANISH MACKEREL	15	SHRIMP PIMENTO	15
CURRIED 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	

ASPARAGUS SALAD	22
watercress, ricotta, dill, grapefruit, lemon vinaigrette, pistachio	

LAGER STEAMED MAINE MUSSELS	21
parsley butter, sourdough	

ROASTED BASS POINT OYSTERS	18
sun-dried tomato butter, 'nduja breadcrumbs	

TUNA TARTARE*	24
cucumber, sriracha, sesame, lime	

SALT & PEPPER CRISPY SHRIMP	21
peanut sauce, nuóc chàm, bibb lettuce, pickled vegetables	

GRIDDLED CRAB CAKE	25
Meyer lemon & fennel salad, Kalamata olive aioli*	

PLATES

GRILLED WHOLE FISH	42
tahini, black garlic harissa, asparagus, pomegranate, herb salad	

PAN ROASTED MONKFISH	37
spinach, melted leeks, Maine yellow eye beans, mussels, pistou	

HERB CRUSTED BAKED HAKE	36
ajo blanco, potatoes, spring onions, pancetta, smoked almonds	

PAN SEARED SCALLOP LINGUINE	38
capers, Meyer lemon, chili butter, pecorino, pine nut crumble	

NEW ENGLAND STYLE SEAFOOD CURRY	42
shrimp, clams, mussels, monkfish, housemade pita	

HERB MARINATED GRILLED HALF CHICKEN	32
spring onion, baby carrot, polenta, Calabrian chili honey	

GRILLED SKIRT STEAK*	56
Parmesan-herb 242 fries, grilled asparagus, bordelaise	

BACON CHEDDAR BURGER*	21
caramelized onion, shoestring fries [add fried oyster, togarashi aioli*, coleslaw +4]	

OUR SIGNATURE ROLLS

served with slaw & chips

ETHEL 'S CREAMY LOBSTER	MP
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WARM BUTTERED LOBSTER	MP
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CRISPY SHRIMP*	31
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OYSTER PO' BOY*	27
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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.

FRIED TO ORDER

CALAMARI	16
togarashi aioli*	

FISH TACOS	19
roasted tomatillo salsa, jícama slaw, queso fresco	

OYSTERS	21/38
fries, tartar sauce	

BEER BATTERED FISH & CHIPS	25
malt vinegar aioli*	

SIDES

242 FRIES	9
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SHOESTRING FRIES	8
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BUTTERMILK BISCUIT	9
honey, rosemary butter	

CORNBREAD	9
maple butter	

GRILLED ASPARAGUS	12
Parmesan fonduta, aged balsamic	

CREAMY POLENTA	13
crispy oyster mushrooms	

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