

SMOKED & CURED

served with grilled bread, pickled onion, crème fraîche			
CLASSIC SALMON*	12	SHRIMP PIMENTO	14
TOGARASHI SCALLOP	14	CURRIED WHITEFISH PÂTÉ	8
SWORDFISH PASTRAMI	12	SPICY TUNA PÂTÉ	12
HALIBUT PÂTÉ	13	THE BOARD	39

STARTERS

HOUSEMADE ROLLS honey cayenne butter	8
OYSTER SLIDER chili lime aioli*, pickled onion	5
NEW ENGLAND CLAM CHOWDER bacon, house saltine	13
RIVERSIDE FARM SQUASH SOUP crispy shrimp, pepitas, crème fraîche, chili oil	13
LITTLE LEAF GREEN SALAD apple, carrot, cucumber, radish, roasted shallot vinaigrette	16
LETTUCE CUPS crispy oyster, pickled vegetable, togarashi aioli*	14
ROASTED BEET & SQUASH SALAD whipped ricotta, pepita & raisin vinaigrette, frisée	16
GRIDDLED CRAB CAKE watercress salad, citrus aioli*, crispy garbanzo	23
LAGER STEAMED MAINE MUSSELS herbed butter, grilled sourdough	21
CRISPY TEMPURA MAITAKE MUSHROOMS Japanese steakhouse sauce, soy glaze, togarashi	16
SPICY TUNA TARTARE* sesame, lime, cucumber	21

PLATES

GRILLED WHOLE BLACK SEA BASS napa cabbage slaw, peanut dressing, crispy garlic	41
LOBSTER ROE FETTUCINE Maine lobster, shiitake mushrooms, roasted Brussels sprouts, lemon butter	MP
PAN SEARED HALIBUT bacon lardon, herbed spaetzle, grilled raddichio, mustard crema	39
GRILLED ATLANTIC SALMON wild rice & grain pilaf, turmeric roasted cauliflower, caramelized fennel purée	35
ROASTED SWORDFISH green lentils, roasted butternut squash, salsa verde	36
HOUSEMADE SPAGHETTI wild caught Gulf shrimp, confit garlic, cacio e pepe butter	29
GRILLED HALF CHICKEN whole grain mustard, brown butter fingerling potatoes, roasted baby carrots	28
GRILLED 8oz FLAT IRON STEAK* scallion mashed potato, creamy mushroom, crispy onion rings	39
BACON CHEDDAR BURGER* caramelized onion, shoestring fries [add fried oyster, togarashi aioli*, coleslaw +4]	19

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*	16
WHITEFISH CROQUETTES tomato aioli*	15
CRISPY FISH TACOS avocado, romaine, poblano pepper relish, cotija	18
OYSTERS fries, tartar	19/36
BEER BATTERED FISH & CHIPS malt vinegar aioli*	28

SIDES

242 FRIES	8
SHOESTRING FRIES	8
WAFFLE FRIES	8
MAC & CHEESE	8
BUTTERMILK BISCUIT honey, rosemary butter	8
CORNBREAD maple butter	9
MEXICAN STREET CORN lime crema, cilantro, Cotija	12
ROASTED BRUSSELS SPROUTS black garlic butter, bacon, Parmesan	12