

SMOKED & CURED

served with grilled bread, pickled onion, crème fraîche

CLASSIC SALMON*	14	SHRIMP PIMENTO	14
CAJUN SPICED RAINBOW TROUT	13	THE BOARD	39
BLUEFISH PÂTÉ	13		

STARTERS

HOUSEMADE ROLLS honey-cayenne butter	8
CRISPY OYSTER SLIDER chili-lime aioli*, pickled onion, arugula	5
NEW ENGLAND CLAM CHOWDER bacon, house saltine	14
LOBSTER & SWEET CORN BISQUE crème fraîche, lobster	16
LITTLE LEAF GREEN SALAD carrot, cucumber, radish, roasted shallot vinaigrette	16
SUGAR SNAP PEA SALAD mint crema, radish, ricotta salata, almond	18
CRISPY OYSTER & ENDIVE SALAD asparagus, Banyuls vinegar, pistachio butter	18
SPICY TUNA TARTARE* sesame, sriracha, cucumber, sweet potato chips	22
SALT & PEPPER FRIED SHRIMP peanut sauce, nuoc cham, bibb lettuce, pickled vegetables	18
GRILLED STRIPED BASS COLLAR eel sauce, bok choy, sesame	15
GRIDDLED CRAB CAKE chipotle aioli*, grilled sweet corn, pickled shallot, watercress	24
STEAMED MAINE MUSSELS tomato sauce, oregano, grilled sourdough	21

PLATES

BRIOCHE CRUSTED HAKE green lentils, asparagus, shellfish cream, tarragon	36
PAN SEARED STRIPED BASS new potatoes, braised leeks, English peas, capers, spring onion butter	36
SEAFOOD BOUILLABAISSSE cannellini beans, haricot verts, grilled baguette, rouille*	38
WILD GULF SHRIMP SPAGHETTI oyster mushrooms, Swiss chard, roasted lobster butter, crispy Parmesan	33
BLUE CRAB CAMPANELLE squash blossom, sweet corn, cacio e pepe butter, basil	38
GRILLED STEELHEAD TROUT chickpea & cucumber salad, cherry tomato, dill dressing, feta	38
PAN SEARED MONKFISH sweet corn, green bean, bacon lardon, jalapeño vinaigrette	36
GRILLED SKIRT STEAK* Parmesan 242 fries, asparagus, bordelaise	56
ROASTED CHICKEN BREAST fingerling potato, roasted Vidalia onion, summer squash, thyme sauce	29
PRIME CHEDDAR BURGER* bacon, caramelized onion, shoestring fries [add fried oyster, togarashi aioli*, coleslaw +4]	23

OUR SIGNATURE ROLLS

served with slaw & chips	
ETHEL 'S CREAMY LOBSTER	MP
WARM BUTTERED LOBSTER	MP
CRISPY OYSTER & BACON brown butter, Tabasco aioli*	25

Parties of 6 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
OYSTERS fries, tartar	19/37
WHOLE BELLY CLAMS fries, tartar	34
CRISPY FISH TACOS spring onion slaw, cilantro crema, peanut salsa macha	19
BEER BATTERED FISH & CHIPS malt vinegar aioli*	25
SMOKED SALMON CROQUETTES dill buttermilk, pickled red onion, caviar*	21

SIDES

242 FRIES	9
SHOESTRING FRIES	8
BUTTERMILK BISCUIT honey, rosemary butter	9
CORNBREAD maple butter	9
BLISTERED SHISHITO PEPPERS Sherry vinegar, ricotta salata, toasted coriander, mint	12
GRILLED ZUCCHINI herb ricotta, candied pepitas	12

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