

DINNER

SMOKED & CURED

grilled bread, pickled onion, crème fraîche

Classic Salmon*	15	Whitefish Pâté	9
Salmon Gravlax*	15	Bluefish Pâté	13
Steelhead Trout Pâté	15	Shrimp Pimento	13
		The Board	42

Housemade Rolls	8
honey-cayenne butter	

Deviled Eggs	15
smoked trout roe*, dill	

Oyster Slider	5
chili-lime aioli*, pickled onion, arugula	

New England Clam Chowder	14
bacon, housemade saltine	

Sweet Corn Soup	15
guanciale, jalapeno, brown butter lobster knuckles	

Green Salad	13
radish, cucumber, cherry tomatoes, roasted shallot vinaigrette	

Ward's Farm Tomato Salad	18
burrata, pistachio, basil, aged balsamic	

Grilled Jimmy Nardellos	17
bagna càuda, pine nut, lemon	

Lettuce Cups	15
crispy oyster, pickled vegetable, togarashi aioli*	

Griddled Crab Cake	24
remoulade, pickled sweet peppers, watercress	

Lager Steamed Mussels	19
parsley butter, grilled sourdough	

Tuna Tartare*	21
sesame, lime, cucumber	

FRIED

Calamari	17	Fried Fish Sandwich	20
jalapeño, togarashi aioli*		bibb lettuce, dill pickle & Tabasco aioli	

Fish Tacos	17	Oysters	20 / 38
pico de gallo, chipotle aioli*, cotija		fries, tartar sauce	

Beer Battered Fish & Chips	27
malt vinegar aioli*	

Crispy Whole Fish	41
achiote rub, cilantro crema, pickled red onions, cherry tomato salad	

Roasted Monkfish	36
zucchini, grilled runner bean, corn, harissa vinaigrette	

Herb Crusted Hake	38
cumin roasted potatoes, broccolini, salsa verde	

Littleneck Clams & Gulf Shrimp Rigatoni	34
spicy tomato, basil, herb breadcrumbs	

Maine Lobster Spaghetti	44
herb Parmesan cream, zucchini, summer squash, Jimmy Nardello peppers	

Grilled Salmon*	38
roasted poblano aioli*, corn & black bean salad, citrus mojo	

Pan Roasted Bluefish	36
corn puree, blistered cherry tomatoes, ricotta gnocchi, basil oil	

New England Clam Bake	41
shrimp, mussels, lobster tail, Jonah crab claw, baguette, Old Bay butter	

Roasted Half Chicken	28
Parmesan 242 fries, garlic, haricot verts, thyme jus	

Bacon Cheddar Burger*	21
caramelized onion, shoestring fries	
[add fried oyster, togarashi aioli*, coleslaw +4]	

ROLLS

served with slaw & chips

Ethel's Creamy Lobster	MP
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Warm Buttered Lobster	MP
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Crispy Oyster	28
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SIDES

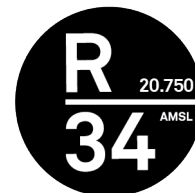
242 Fries	8	Buttermilk Biscuit	9
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Shoestring Fries	8	Mexican Street Corn	13
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Roasted Spicy Broccolini	13	lime crema, cotija	
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Cornbread	9
maple butter	

* 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.



CAMBRIDGE

Parties of 10 or more will be subject to an automatic 20% gratuity.