

SMOKED & CURED BOARD

house smoked & cured seafood,
grilled sourdough, pickles, crème fraîche

11 / 39

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

LITTLE LEAF FARM GREEN SALAD
radish, sunflower seeds, apple,
roasted shallot vinaigrette

16

ROASTED CARROT SALAD
whipped feta, harissa vinaigrette, farro, walnuts

20

CALAMARI
jalapeño, togarashi aioli*

16

CRISPY FRIED OYSTERS
shoestring fries, tartar sauce

19/37

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

18

GRIDDLED CRAB CAKE
squash purée, apple & celery remoulade*

24

CRISPY FISH TACOS
black bean pico de gallo, poblano crema, queso fresco

19

SPICY TUNA TARTARE*
sesame, sriracha, cucumber, sweet potato chips

22

LAGER STEAMED MAINE MUSSELS
parsley butter, grilled sourdough

21

ROASTED OYSTERS*
Pecorino garlic butter, lemon breadcrumbs

18

LARGE FORMAT 2-4 PPL

PAN ROASTED LOBSTERS*
Korean BBQ glaze, bao buns, bok choy, kimchi,
scallion rice, sesame

165

[limited availability, please order at the beginning of your meal]

OUR SIGNATURE ROLLS

served with slaw & chips

ETHEL 'S CREAMY LOBSTER

MP

WARM BUTTERED LOBSTER

MP

PLATES

BLUEFIN TUNA POKE BOWL*
brown rice, avocado, bok choy, miso dressing, sesame

28

GRILLED WHOLE FISH
black garlic harissa, haricot vert & herb salad,
peanut crumble

42

SHRIMP SPAGHETTI
Jimmy Nardello pepperonata, pecorino, oregano,
sourdough breadcrumbs

32

PAN SEARED SWORDFISH
roasted fall vegetables, Swiss chard, almond pesto

42

GRILLED SALMON*
Moroccan couscous, pomegranate, walnut aillade,
delicata squash, mint

38

PAN SEARED SCALLOPS
parsnip purée, shiitake mushrooms, pine nuts,
roasted shallots, Meyer lemon

47

CRISPY FISH SANDWICH
bibb lettuce, fries, tartar

21

BEER BATTERED FISH & CHIPS
malt vinegar aioli*

25

MAINE LOBSTER PAPPARDELLE
roasted Brussels sprouts, sweet potato,
Calabrian chili butter

52

ROASTED CHICKEN BREAST
mustard spätzle, braised cabbage, thyme sauce,
bacon lardon

29

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

23

GRILLED SKIRT STEAK*
roasted fingerling potatoes, wilted spinach,
crimini mushrooms, red wine sauce

56

SIDES

242 FRIES

9

SHOESTRING FRIES

8

CRISPY BRUSSELS SPROUTS
maple cumin glaze, Calabrian chili, pancetta

12

BUTTERMILK BISCUIT
honey, rosemary butter

9

CORNBREAD
maple butter

9

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.