

SMOKED & CURED BOARD

house smoked & cured seafood, 11 / 39
grilled sourdough, pickles, crème fraîche

STARTERS

HOUSEMADE ROLLS 8
honey-cayenne butter

CRISPY OYSTER SLIDER 5
chili-lime aioli*, pickled onion, arugula

NEW ENGLAND CLAM CHOWDER 14
bacon, house saltine

LOBSTER & SWEET CORN BISQUE 16
chili oil, croutons

LITTLE LEAF GREEN SALAD 16
carrot, cucumber, radish, roasted shallot vinaigrette

WARDS FARM HEIRLOOM TOMATO SALAD 18
zucchini yogurt, cous cous, toasted seeds, basil

SPICY TUNA TARTARE* 22
sesame, cucumber, sweet potato chips

BLUEFIN TUNA TOSTADA* 20
poblano & avocado crema, pineapple, peanuts

SALT & PEPPER FRIED SHRIMP 18
peanut sauce, nuoc cham, pickled vegetables, bibb lettuce

CRISPY FRIED CALAMARI 16
jalapeño, togarashi aioli*

GRIDDLED CRAB CAKE 24
chipotle aioli*, grilled sweet corn, watercress, pickled shallot

STEAMED MAINE MUSSELS 21
tomato sauce, oregano, grilled sourdough

LARGE FORMAT 2-4 PPL

ROASTED BLUEFIN TUNA COLLAR* 125
handmade corn tortillas, pico de gallo, lime crema, peanut salsa macha

PAN ROASTED LOBSTERS* 165
Korean BBQ glaze, bao buns, bok choy, kimchi, scallion rice, sesame

[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

PAN SEARED MONKFISH 36
charred leek purée, roasted potato, green beans, salsa verde

PAN ROASTED SCALLOPS 44
new potatoes, braised leeks, English peas, capers, spring onion butter

GRILLED SALMON* 38
chickpea & cucumber salad, cherry tomato, dill dressing, feta

GRILLED BLUEFIN TUNA* 42
sweet corn, green bean, bacon lardon, jalapeño vinaigrette

SEAFOOD BOUILLABAISSE 38
yellow eye beans, haricot verts, grilled baguette, rouille*

LOCAL SQUID SPAGHETTI CARBONARA 36
housemade guanciale, English peas, pickled sweet peppers

BLUE CRAB CAMPANELLE 38
squash blossom, sweet corn, cacio e pepe butter, basil

BEER BATTERED FISH & CHIPS 25
malt vinegar aioli*

CRISPY FRIED OYSTERS 19/37
fries, tartar

CRISPY FISH TACOS 21
sweet corn slaw, pepper relish, Cotija

WHOLE BELLY FRIED CLAMS 36
fries, tartar

ROASTED CHICKEN BREAST 29
fingerling potato, roasted Vidalia onion, summer squash, thyme sauce

GRILLED SKIRT STEAK* 56
Parmesan 242 fries, shishitos, bordelaise

PRIME CHEDDAR BURGER* 23
bacon, caramelized onion, shoestring fries [add fried oyster, togarashi aioli*, coleslaw +4]

SIDES

242 FRIES 9

SHOESTRING FRIES 8

BUTTERMILK BISCUIT 9
honey, rosemary butter

CORNBREAD 9
maple butter

BLISTERED SHISHITO PEPPERS 12
Sherry vinegar, ricotta salata, toasted coriander, mint

GRILLED ZUCCHINI 12
herb ricotta, candied pepitas

Parties of 6 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.