

SMOKED & CURED

served with grilled bread, pickled onion, crème fraîche

CLASSIC SMOKED SALMON*	15	SALMON PÂTÉ	15
SOY-MISO SALMON BELLY	16	BLUEFISH PÂTÉ	15
BBQ SPANISH MACKEREL	15	SHRIMP PIMENTO	15
CURRIED WHITEFISH PÂTÉ	10	THE BOARD	39

STARTERS

OYSTER SLIDER pickled onion, chili lime aioli*	5
HOUSEMADE ROLLS honey-cayenne butter	8
NEW ENGLAND CLAM CHOWDER bacon, house saltine	14
GREEN SALAD radish, cucumber, carrot, roasted shallot vinaigrette	16
WATERMELON SALAD peanut & tajín dukkah, whipped feta, pickled peppers, cucumber, basil, mint	18
SALT & PEPPER CRISPY SHRIMP peanut sauce, nuóc châm, bibb lettuce, pickled vegetables	21
GRIDDLED CRAB CAKE cara cara orange & fennel salad, Kalamata olive aioli*	25
BLUEFIN TUNA TOSTADA* peach & corn salsa, poblano, avocado crema, sesame	24
LAGER STEAMED MAINE MUSSELS parsley butter, sourdough	21

PLATES

GRILLED WHOLE FISH bok choy, cipollini onions, mojo rojo, smoked almonds	44
NEW ENGLAND STYLE SEAFOOD CURRY shrimp, clams, monkfish, mussels, housemade pita	38
EAST CAPE SCALLOPS* broccoli rabe, red plum, chermoula, fennel purée, brown butter pistachios	42
GRILLED ATLANTIC SWORDFISH lentils, poblano pepper, mushroom ragù, creamed corn, chorizo chili crisp	46
WILD CAUGHT GULF SHRIMP LUMACHE capers, Meyer lemon, chili butter, Parmesan breadcrumbs	36
HERB MARINATED GRILLED HALF CHICKEN sweet corn, baby carrots, polenta, Calabrian chili honey	29
GRILLED SKIRT STEAK* Parmesan-herb 242 fries, grilled asparagus, bordelaise	58
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 SHRIMP*	31
OYSTER PO' BOY*	27

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.

FRIED TO ORDER

CALAMARI jalapeño, togarashi aioli*	16
FISH TACOS roasted tomatillo salsa, jícama slaw, queso fresco	19
OYSTERS fries, tartar sauce	21/38
WHOLE BELLY FRYER CLAMS fries, tartar sauce	34
BEER BATTERED FISH & CHIPS malt vinegar aioli*	25

SIDES

242 FRIES	9
SHOESTRING FRIES	8
BUTTERMILK BISCUIT honey, rosemary butter	9
CORNBREAD maple butter	9
ROASTED ASPARAGUS Parmesan fonduta, aged balsamic	12
CREAMY POLENTA crispy oyster mushrooms	13
MEXICAN STREET CORN lime crema, queso fresco, cilantro, chili	12

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