

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

## PLATES

|  |    |
|--|----|
| BRIOCHE CRUSTED HAKE<br>green lentils, asparagus, shellfish cream, tarragon  | 36 |
| PAN ROASTED SWORDFISH<br>fingerling potatoes, braised leeks, English peas, capers, spring onion butter                   | 40 |
| SEAFOOD BOUILLABAISSSE<br>cannellini beans, haricot verts, grilled baguette, rouille*                                    | 38 |
| WILD GULF SHRIMP SPAGHETTI<br>oyster mushrooms, Swiss chard, roasted lobster butter, crispy Parmesan                     | 33 |
| GRILLED BLUEFIN TUNA*<br>barigoule, haricot verts, watercress, olive tapenade  | 44 |
| GRILLED STEELHEAD TROUT<br>couscous, sugar snap peas, olive, sumac vinaigrette, labneh                                   | 42 |
| PAN SEARED MONKFISH<br>Maine yellow eye bean ragout, spring onion, bacon, herb pesto                                     | 36 |
| GRILLED SKIRT STEAK*<br>Parmesan 242 fries, asparagus, bordelaise  | 56 |
| ROASTED CHICKEN BREAST<br>Vermont potato, beech mushroom, Vidalia onion purée, spinach, thyme jus                        | 29 |
| PRIME CHEDDAR BURGER*<br>bacon, caramelized onion, shoestring fries<br>[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 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<br>jalapeño, togarashi aioli*                                     | 16    |
| OYSTERS<br>fries, tartar   | 19/37 |
| WHOLE BELLY CLAMS<br>fries, tartar   | 34    |
| CRISPY FISH TACOS<br>spring onion slaw, cilantro crema, peanut salsa macha | 19    |
| BEER BATTERED FISH & CHIPS<br>malt vinegar aioli*                          | 25    |
| SMOKED SALMON CROQUETTES<br>dill buttermilk, pickled red onion, caviar*    | 21    |

## SIDES

|  |    |
|--|----|
| 242 FRIES  | 9  |
| SHOESTRING FRIES   | 8  |
| BUTTERMILK BISCUIT<br>honey, rosemary butter                         | 9  |
| CORNBREAD<br>maple butter  | 9  |
| HARICOT VERTS & NEW POTATOES<br>cured egg yolk, preserved lemon      | 10 |
| GRILLED ASPARAGUS<br>mussel & bacon vinaigrette, crispy spring onion | 12 |

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