

## SMOKED & CURED

served with grilled bread, pickled onion, crème fraîche

CLASSIC SALMON*	15	SPICE RUBBED MACKEREL	14
SALMON GRAVLAX*	15	WHITEFISH PÂTÉ	9
RAINBOW TROUT	13	THE BOARD	42

## STARTERS

NEW ENGLAND CLAM CHOWDER bacon, house saltine	14
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LOBSTER BISQUE crème fraîche, brioche croutons	15
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CRISPY OYSTER SLIDER chili-lime aioli*, pickled onion, arugula	5
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LITTLE LEAF GREEN SALAD cucumber, radish, roasted shallot vinaigrette	13
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DEILED EGGS smoked trout roe*, dill	15
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LETTUCE CUPS crispy oyster, pickled vegetable, togarashi aioli*	15
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GRIDDLED CRAB CAKE apple, pickled shallot, whole grain mustard aioli*	24
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LAGER STEAMED MAINE MUSSELS parsley butter, grilled sourdough	19
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TUNA TARTARE * sesame, lime, cucumber	24
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## PLATES

CRISPY WHITEFISH & ROMAINE avocado, radish, toasted sesame & ginger dressing	19
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BLUE CRAB RICE BOWL bok choy, ponzu, scallion, fried egg*	27
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TUNA POKE BOWL* brown rice, avocado, bok choy, miso dressing, sesame	29
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GULF SHRIMP PASTA grilled chicories, smoked uni butter, meyer lemon	29
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GRILLED SALMON* farro, chickpeas, cauliflower, spinach, fennel purée	27
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PAN SEARED RAINBOW TROUT Marsh Hen Mills grits, bacon, spinach	24
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GRILLED CHICKEN SANDWICH ciabatta, provolone, rapini, lemon pepper aioli*	18
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SALMON BURGER tzatziki, marinated cucumber, red onion	19
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BACON CHEDDAR BURGER* caramelized onion [add fried oyster, togarashi aioli*, coleslaw +4]	21
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## OUR SIGNATURE 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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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.

## FRIED TO ORDER

CALAMARI jalapeño, togarashi aioli*	17
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OYSTERS fries, tartar	20/38
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CRISPY FISH TACOS napa cabbage slaw, cotija, salsa verde	17
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BEER BATTERED FISH & CHIPS malt vinegar aioli*	25
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FRIED FISH SANDWICH bibb lettuce, dill pickle & tabasco aioli*	19
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## SIDES

242 FRIES	8
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SHOESTRING FRIES	8
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MARSH HEN MILLS GRITS	9
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BUTTERMILK BISCUIT honey, rosemary butter	9
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CORNBREAD maple butter	9
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# ROW 34

CAMBRIDGE

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MA

20.750

AMSL

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COCKTAILS		WINE BY THE GLASS		BEER - DRAFT		BEER - DRAFT	
Freezer Martini three gins, dry & very cold	17	<b>SPARKLING</b> 2023   Raventós i Blanc Blanc de Blancs, Conca Del Riu Anoia	17	Pale Lager Lager, Sacred Profane / ME 4.2% / 16oz	12	Trailside IPA, Trillium / MA 6.8% / 16oz	12
Pride of Genovia bully boy vodka, licor 43, jelinek, spiced pear	16	NV   Cantina Della Volta Brut Rosso, Lambrusco di Sorbara, Emilia-Romagna	17	Tannenzäpfle Pilsner, Rothaus / GER 5.1% / 16oz	12	ILLumin-8 IPA, Lawson's Finest / Crowns & Hops / VT 7% / 13oz	12
Night Moves rum blend, pamplemousse, ginger honey, topo chico	17	<b>WHITE</b> 2024   Field Recordings Shucks, Pinot Blanc, Chalone	15	Pilsner Bohemian Pilsner, Von Trapp / VT 5.4% / 16oz	8	Lunch IPA, Maine Beer Co / ME 7.0% / 13oz	12
Thyme & Time Again thyme & fennel infused gin, boomsma, lime	16	2024   Cellario Lafrea, Vermentino, Langhe Favorita	17	Ayinger Bräu-Weisse Hefeweizen, Ayinger / GER 5.1% / 16oz	11	Standard Cider, Hudson North / NY 5.0% / 16oz	10
Mr. November* rye, walnut liqueur, apple shrub	17	2022   Raimbault-Pineau Sauvignon Blanc, Coteaux du Giennois	17	White Witbier, Allagash / ME 5.2% / 13oz	10	Alien Observer Sour Ale, Foam / VT 5.0% / 8oz	10
Double Smoke Show mezcal, reposado tequila, cherry & orange liqueur, cynar	17	2024   Elena Walch Pinot Grigio, Alto Adige	17	Farmhouse Pale Ale Farmhouse, Oxbow / ME 6.0% / 13oz	10	Charmes & Hexes Blackberry Plum Sour Ale, Banded Brewing / NH 5.2% / 13oz	9
Cara Mia* bourbon, applejack, allspice dram, amaretto, angostura bitters	17	2024   Legado del Conde Albariño, Rías Baixas	15	Zombie Dust Pale Ale, 3 Floyds / IN 6.5% / 16oz	10	Jack Pumpkin Ale, Tilted Barn / RI 6.0% / 13oz	11
Mai Time* privateer single barrel, select apertivo, velvet falernum, orgeat, lime	17	2024   Mas La Chevaliere Chardonnay, Languedoc	18	The Substance IPA, Bissell Brothers / ME 6.6% / 13oz	13	Gunner's Daughter Milk Stout, Mast Landing / ME 5.5% / 8oz	11
<b>ZERO PROOF - MOCKTAILS</b>		2024   Maison Gutowski La Dépendance, Côtes de Provence	15	Wavetable IPA, Grimm / NY 6.7% / 16oz	12	Ashlawn Coffee Stout, Fox Farm / CT 7.0% / 13oz	11
Gardenia NA sparkling wine, apple shrub, pomegranate	13	<b>RED</b> 2023   Thibault Ducroux En Roue Libre, Gamay, Beaujolais	17	Wild at Heart IPA, Vitamin Sea / MA 6.0% / 13oz	11	Sauron's Night Light Porter, Brick & Feather / MA 7.3% / 13oz	11
Don't Call Me Shirley giffard apertif, grenadine, ginger beer, lime	13	2024   Sophie Schaal Pinot Noir, Alsace	17				
Enrico Pallazzo amaro Lucano NA, cherry, lemon, Topo Chico	13	2022   Victor Hugo Zinfandel, Paso Robles	17				
St. Agrestis 'Phony Negroni	11	2023   Gail Doris, Cabernet Sauvignon, Sonoma	18				

\* contains nuts