

SMOKED & CURED

served with grilled bread, pickled onion, crème fraîche

CLASSIC SMOKED SALMON*	15	BLUEFISH PÂTÉ	15
SALMON GRAVLAX*	15	SALMON PÂTÉ	15
STEELHEAD TROUT	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
ASPARAGUS SALAD pea shoots, ricotta, dill, grapefruit, lemon vinaigrette, pistachio	22
SALT & PEPPER CRISPY SHRIMP peanut sauce, nước chấm, bibb lettuce, pickled vegetables	21
GRIDDLED CRAB CAKE cara cara orange & fennel salad, Kalamata olive aioli*	25
LAGER STEAMED MAINE MUSSELS parsley butter, sourdough	21
SWORDFISH MEATBALLS tomato sauce, creamy polenta	16
TUNA TARTARE* cucumber, sriracha, sesame, lime	24

PLATES

GRILLED WHOLE FISH broccoli, cipollini onions, mojo rojo, smoked almonds	37
NEW ENGLAND STYLE SEAFOOD CURRY shrimp, clams, mussels, fluke, housemade pita	38
EAST CAPE SCALLOPS* asparagus, haricot verts, sweet potato, miso, brown butter vinaigrette	44
PAN ROASTED MONKFISH chickpea & yellow eye bean ragu, English peas, raita, vadouvan	36
WILD CAUGHT GULF SHRIMP SPAGHETTI capers, Meyer lemon, chili butter, Parmesan breadcrumbs	36
HERB MARINATED GRILLED HALF CHICKEN sweet corn, baby carrots, polenta, Calabrian chili honey	32
GRILLED SKIRT STEAK* Parmesan-herb 242 fries, grilled asparagus, bordelaise	60
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 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*	16
FISH TACOS roasted tomatillo salsa, jicama slaw, queso fresco	19
OYSTERS fries, tartar sauce	21/38
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

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