

SMOKED & CURED

served with grilled bread, pickled onion, crème fraîche

RAINBOW TROUT 13 WHITEFISH PÂTÉ 8

CRAB DIP 14 THE BOARD 39

BLUEFISH PÂTÉ 14

STARTERS

CRISPY OYSTER SLIDER 5

chili lime aioli*, pickled onion, arugula

NEW ENGLAND CLAM CHOWDER 14

bacon, house saltine

LITTLE LEAF GREEN SALAD 16

radish, cucumber, thyme & dijon vinaigrette

LETTUCE CUPS 15

crispy oyster, pickled vegetable, togarashi aioli*

TUNA TARTARE* 22

cucumber, sriracha, sesame, lime

LAGER STEAMED MUSSELS 19

shallot, butter, garlic, grilled sourdough

PAN SEARED CRAB CAKE 24

celery root purée, fennel, arugula, apple

BAKED OYSTERS 18

calabrian chili butter, bread crumbs, lemon

PLATES

TUNA POKE* 28

brown rice, ponzu, avocado, cucumber, chili lime aioli*

GRILLED SALMON* 38

roasted chicories, apple, fennel, blood orange, black pepper vinaigrette

GRILLED SHRIMP CAESAR* 29

romaine lettuce, white anchovy, sourdough croutons, Parmesan

TUNA MELT 24

cheddar, caramelized onion, bacon

CRISPY CHICKEN SANDWICH 18

arugula, pickled red onion, chili lime aioli*

BACON CHEDDAR BURGER* 21

caramelized onion

[add fried oyster, togarashi aioli*, coleslaw +4]

OUR SIGNATURE ROLLS

served with slaw & chips

ETHEL'S CREAMY LOBSTER MP

WARM BUTTERED LOBSTER MP

CRISPY SHRIMP 27

Parties of 10 or more will be subject to an automatic 20% gratuity.

*Contain raw or undercooked ingredients. Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of foodborne illness. Before placing your order please inform your server if anyone in your party has a food allergy.

FRIED TO ORDER

CALAMARI 16

jalapeño, togarashi aioli*

OYSTERS 19/37

fries, tartar

CRISPY FISH TACOS 19

cabbage, avocado, cilantro pesto, cotija

FISH SANDWICH 21

shredded lettuce, tartar sauce

BEER BATTERED FISH & CHIPS 25

malt vinegar aioli*

SIDES

242 FRIES 9

SHOESTRING FRIES 8

BUTTERMILK BISCUIT 8

honey, rosemary butter

CORBREAD 9

maple butter

MAC & CHEESE 10