

SMOKED & CURED BOARD

house smoked & cured seafood, 11 / 39
grilled sourdough, pickles, crème fraîche

STARTERS

CRISPY OYSTER SLIDER 5
chili-lime aioli*, pickled onion, arugula

NEW ENGLAND CLAM CHOWDER 14
bacon, house saltine

LOBSTER & SWEET CORN BISQUE 16
chili oil, croutons

LITTLE LEAF GREEN SALAD 16
carrot, cucumber, radish, roasted shallot vinaigrette

CHILLED BEET SALAD 19
blue cheese buttermilk, fennel, toasted carraway

SPICY TUNA TARTARE* 22
sesame, cucumber, sweet potato chips

BLUE CRAB FRITTERS 18
pepper jelly, pickled green bean

GRIDDLED CRAB CAKE 24
butternut squash pureé, celery root remoulade, apple

OUR SIGNATURE ROLLS

served with slaw & chips

ETHEL ’S CREAMY LOBSTER MP

WARM BUTTERED LOBSTER MP

CRISPY OYSTER & BACON 25
brown butter, Tabasco aioli*

PLATES

BLUEFIN TUNA POKE BOWL* 28
brown rice, avocado, bok choy, miso dressing, sesame

GRILLED SALMON* 26
Moroccan couscous, pomegranate, walnut aillade, delicate squash, mint

SEAFOOD CURRY 27
shrimp, mussels, cod, broccoli, pita

LITTLENECK CLAM RIGATONI 25
white wine sauce, basil, Parmesan breadcrumb

BEER BATTERED FISH & CHIPS 25
malt vinegar aioli*

CRISPY FRIED OYSTERS 19/37
fries, tartar

CRISPY FISH TACOS 19
Russian dressing, cheddar, shredded lettuce, housemade pickles

CHICKEN SANDWICH 18
roasted onions, provolone, arugula pesto aioli*, pickled peppers

PRIME CHEDDAR BURGER* 23
bacon, caramelized onion, shoestring fries
[add fried oyster, togarashi aioli*, coleslaw +4]

SIDES

242 FRIES 9

SHOESTRING FRIES 8

BUTTERMILK BISCUIT 9
honey, rosemary butter

CORNBREAD 9
maple butter

GRILLED ZUCCHINI 12
herb feta, candied pepitas