

DINNER

SMOKED & CURED

grilled bread, pickled onion, crème fraîche

Salmon Gravlax*	15	Bluefish Pâté	13
Maple Salmon Belly*	14	Shrimp Pimento	13
Steelhead Trout Pâté	15	The Board	42
Whitefish Pâté	9		

Housemade Rolls	8
honey-cayenne butter	

Deviled Eggs	15
smoked trout roe*, dill	

Oyster Slider	5
chili-lime aioli*, pickled onion, arugula	

New England Clam Chowder	14
bacon, housemade saltine	

Lobster Bisque	15
brioche croutons, crème fraîche, brown butter knuckles	

Green Salad	13
radish, cucumber, cherry tomatoes, roasted shallot vinaigrette	

Ward's Farm Tomato Salad	18
burrata, pistachio, basil, aged balsamic	

Grilled Jimmy Nardellos	17
bagna càuda, pine nut, lemon	

Lettuce Cups	15
crispy oyster, pickled vegetable, togarashi aioli*	

Griddled Crab Cake	24
remoulade, pickled sweet peppers, watercress	

Lager Steamed Mussels	19
parsley butter, grilled sourdough	

Tuna Tartare*	22
sesame, lime, cucumber	

FRIED

Calamari	17	Beer Battered Fish & Chips	27
jalapeño, togarashi aioli*		malt vinegar aioli*	

Oysters	20 / 38	Fried Fish Sandwich	20
fries, tartar sauce		bibb lettuce, dill pickle & Tabasco aioli	

Fish Tacos	17
pico de gallo, chipotle aioli*, cotija	

Crispy Whole Fish	41
achiote rub, cilantro crema, pickled red onions, cherry tomato salad	

Pan Seared Monkfish	36
zucchini, grilled runner bean, corn, harissa vinaigrette	

Herb Crusted Cod	38
cumin roasted potatoes, broccolini, salsa verde	

Littleneck Clams & Gulf Shrimp Rigatoni	34
spicy tomato, basil, herb breadcrumbs	

Maine Lobster Spaghetti	44
herb Parmesan cream, zucchini, summer squash, Jimmy Nardello peppers	

New Hampshire Steelhead Trout*	38
roasted poblano aioli*, corn & black bean salad, citrus mojo	

New England Clam Bake	41
shrimp, mussels, lobster tail, Jonah crab claw, baguette, Old Bay butter	

Roasted Half Chicken	28
Parmesan 242 fries, garlic, haricot verts, thyme jus	

Bacon Cheddar Burger*	21
caramelized onion, shoestring fries	
[add fried oyster, togarashi aioli*, coleslaw +4]	

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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SIDES

242 Fries	8	Buttermilk Biscuit	9
		honey, rosemary butter	

Shoestring Fries	8	Mexican Street Corn	13
		lime crema, cotija	

Roasted Spicy Broccolini	13
shallot & pickled chilis	

Cornbread	9
maple butter	

* 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.



CAMBRIDGE

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