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<b>Clam Chowder</b> house saltine	9
<b>Potato Leek Soup</b> peppered crouton	7
<b>Greenlaw Gardens Farm Greens</b> cucumber, crouton	10
<b>Beet Salad</b> goat cheese, arugula, walnut	12
<b>Tuna Tartare*</b> sesame, cucumber	15
<b>Lettuce Cups</b> crispy oysters, pickled vegetables	13
<b>Fish Tacos</b> citrus slaw, avocado, Fresno crème	15
<b>Grilled Salmon Collar</b> arugula, chimichurri	12
<b>Coconut Mussels</b> Fresno, Sai Oua, lemongrass	15

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<b>FRIED</b>	<b>Calamari</b> togarashi aioli	13
	<b>Crispy Fish Sandwich</b> chips & slaw	15
	<b>Beer Battered Fish &amp; Chips</b>	17
	<b>Fried Oysters</b>	13/26
	<b>Additional Sauces</b>	1 ea
	Tartar Sauce / Malt Vinegar Aioli	
	Togarashi Aioli / Chive Crème	

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<b>ROLLS</b>	<b>Ethel's Creamy Lobster Roll</b>	30
slaw & chips	<b>Warm Buttered Lobster Roll</b>	30

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<b>Daily Whole Fish</b>	26
<b>Seared Bluefish</b> leek, sweet potato, fennel	25
<b>Grilled Shrimp</b> green lentils, paprika butter	26
<b>Seared Salmon</b> butternut squash, chickpea, shallot	23
<b>Hand Rolled Pasta</b> bacon, littlenecks, broccoli rabe	26
<b>Chicken Casserole</b> buttermilk biscuit, roasted vegetables	24
<b>Grilled Hanger Steak*</b> potato, mushroom, Swiss chard	28
<b>Bacon Cheddar Burger*</b> caramelized onion	15
add crispy oysters, togarashi aioli	4

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<b>SIDES</b> 7	<b>Heirloom Carrots</b> honey, tarragon
	<b>Brussels Sprouts</b> brown butter
	<b>Roasted Potatoes</b> caramelized onion
	<b>Mac &amp; Cheese</b> breadcrumbs
	<b>Buttermilk Biscuit</b> spiced honey
	<b>Cornbread</b> maple butter
	<b>242 Fries</b>

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\*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.