New England Clam Chowder bacon, house saltine Mixed Green Salad radish, sherry vinaigrette, croutons Bagna Càuda Salad frisée, pea tendrils, asparagus						
				Tuna Tartare* cuc	umber, sesame, lemon	16
				Lettuce Cups cris	py oysters, pickled vegetables	13
Green Garlic Stea	med Mussels coconut, curry, Fresno	14				
Blue Crab Cake wh	hole grain aïoli, pickled onion	18				
Salmon Collar* tzatziki, chickpea, red onion						
FRIED	Fish Taco avocado salsa	6				
	Fish Sandwich chips & slaw	14				
	Beer Battered Fish & Chips	18				
	Additional Sauces	1 ea				
	Tartar Sauce / Malt Vinegar Aïoli					
	Avocado Salsa / Togarashi Aïoli					
	Green Goddess					
ROLLS	Ethel's Creamy Lobster	34				
chips & slaw	Warm Buttered Lobster	34				
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Roasted Monkfish herbed spätzle, caramelized fennel, bacon Grilled Salmon* quinoa, asparagus, green goddess			28
			27
Black Pepper Shrimp spaghetti, English peas, uni butter New York Strip* brown butter potatoes, asparagus, red wine jus			
add crispy oysters, togarashi aïoli			4
SIDES	7	Grilled Asparagus Pecorino	
		Baby Carrots goat cheese, pine nuts	
		Brown Butter Potatoes	
		Mac & Cheese breadcrumbs	
		Cornbread maple butter	
		242 Fries	

