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| **New England Clam Chowder** house saltine, bacon | 11 |
| **Caviar Roll** toasted brioche, traditional garnish, house chips | 24 |
| **Salt-Pollock Croquettes** black pepper aïoli | 10 |
| **Beet Salad** bacon, burrata, pepitas | 15 |
| **Field Green Salad** cider vinaigrette, apples, spiced walnut | 12 |
| **Tuna Tartare*** sesame, cucumber, lime | 14 |
| **Steamed Mussels** coconut milk, Fresno, leeks | 14 |
| **Lettuce Cups** crispy oysters, pickled vegetables | 12 |
| **Blue Crab Cake** black bean & jalapeño relish, lemon aïoli | 18 |
| **Crispy Halibut Tacos** avocado, lime crema, roasted pepper | 13 |
| **Grilled Salmon Collar** tzatziki, harissa | 14 |
| **Smoked Halibut** frisée, apple, walnut | 12 |

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| **FRIED** | **Calamari** | 14 |
| | **Oysters** tartar & fries | 15/29 |
| | **Beer Battered Fish & Chips** | 18 |
| | **Crispy Fish Sandwich** | 17 |
| | **Additional Sauces** | 1 ea |
| | Malt Vinegar Aïoli / Togarashi Aïoli | |
| | Maui Mustard / Jalapeño Ketchup | |
| | Curry Aïoli | |

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| **ROLLS** | **Warm Buttered Lobster** | 34 |
| slaw & chips | **Ethel's Creamy Lobster** | 34 |

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| **Daily Whole Fish** | 26 |
| **Pan Seared Monkfish** celery root, butternut squash, broccolini | 27 |
| **Oven Roasted Bluefish** apples, beans sausage | 25 |
| **Grilled Salmon*** spätzle, sweet potato, Brussels sprouts | 27 |
| **Housemade Bucatini** squash, shrimp, pepita pesto | 28 |
| **Chicken Piccata** capers, lemon, tarragon | 23 |
| **Flat Iron Steak*** new potato, shallots, spinach | 29 |
| **Bacon Cheddar Burger*** caramelized onions | 16 |
| add fried oysters, togarashi aïoli, coleslaw | 4 |

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| **SIDES** | 8 | **242 Fries** |
| | | **Old Bay Onion Rings** |
| | | **Cornbread** maple butter |
| | | **Delicata Squash** ricotta, maple, chervil |
| | | **Crispy Brussels Sprouts** roasted pepper aïoli |
| | | **Creamy Mushrooms** breadcrumb, hazelnut |

**7.950**

383 Congress St, Fort Point, MA 02210

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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.

## Glass

Yr — Pr

**SPARKLE**

18 / i Clivi, Ribolla Gialla Brut Nature, Corno di Rosazzo — 16

17 / Naveran, Brut Rosé Cava — 12

**WHITE**

18 / Sartarelli, Verdicchio dei Castelli di Jesi — 11

18 / Eva Fricke, Mellifluous Riesling, Rheingau — 13

18 / Lackner Tinnacher, Sauvignon Blanc, Styria — 15

18 / Kings Carey, Sémillon, Happy Canyon — 14

18 / Dom. Richou, Chauvigné, Chenin Blanc, Anjou — 13

13 / Forlorn Hope, Chardonnay, Calaveras County — 15

**RED**

NV / Anthony Road, Devonian, Cabernet Franc, Finger Lakes — 11

17 / Paolo Scavino, Nebbiolo, Langhe — 15

17 / Pasini San Giovanni, Groppello, Valtènesi — 13

17 / Le P'tit Paysan, Cabernet Sauvignon, Central Coast — 15

## Sparkle

Yr — Pr

17 / Cá de Noci, Malvasia, Emilia — 70

NV / Gruet, Brut, New Mexico — 45

NV / Benoît Mulin, Brut, Crémant du Jura — 52

17 / Can Sumoi, Ancestral Sumoll, Serra de L'Home — 58

16 / Populis, Licorne Méchante, Mendocino — 50

15 / Raventos i Blanc, De Nit Conca del Riu Anoia — 58

NV / Henri Dosnon, Brut, Côte des Bars — 84

15 / Ruppert-Leroy, Martin Fontaine, Chardonnay Brut Nature, Aube — 143

14 / Schramsberg, Blanc de Noirs, California — 75

18 / Casebianche, Pashkà, Paestum — 45

## White

Yr — Pr

15 / Julien Braud, Muscadet Sèvre et Maine — 40

17 / Santa Barbara, Le Vaglie, Verdicchio dei Castelli di Jesi — 42

17 / Sclavos, Robola of Cephalonia — 48

16 / Candea, Treixadura Blend, Galicia — 48

17 / Milan Nestarec, Royale With Cheese, Moravia — 70

18 / Lucien Crochet, Sancerre — 64

17 / Dom. Jean Guiton, Aligote, Burgundy — 54

16 / Peter Lauer, Schonfels Grosses Gewächs Fass 11, Saar — 100

17 / Luis Seabra, Xisto Ilimitado, Douro — 52

19 / De Wetshof, "Bon Vallon" Chardonnay, Robertson — 40

17 / Dom. de Bellivière, Les Rosiers, Jasnières — 70

18 / Dom. Guiberteau, Les Moulins, Saumur — 60

17 / Brendan Stater-West, Les Chapaudaises, Saumur — 84

17 / Dom. Oudin, Chablis — 60

17 / Arnot-Roberts, Trout Gulch Chardonnay, Santa Cruz — 88

17 / Matthiasson, Chardonnay, Napa Valley — 65

15 / Vignai da Duline, Chardonnay, Friuli Colli Orientali — 110

17 / Arnot-Roberts, Ribolla Gialla, Napa Valley — 95

17 / Costers del Priorat, Closos Garnatxa Blanca, Priorat — 56

17 / Familia Nin-Ortiz, Carignan Blanc, Priorat — 98

16 / Florent Rouve, Savagnin, Arbois — 60

17 / Gut Oggau, Theodora, Burgenland — 70

17 / Brand, Pur, Pinot Blanc, Pfalz — 74

18 / Day Wines, Tears of Vulcan, Chehalem Mountains — 58

## Pink

Yr — Pr

18 / Domæne Gobelsburg, Zweigelt/St. Laurent, Niederösterreich — 48

17 / Clos Cibonne, Cuvée Caroline, Côtes de Provence — 80

## Red

Yr — Pr

18 / Ruth Lewandowski, Feints, Utah — 56

15 / Dom. Michel Magnien, Les Argillières, Chambolle-Musigny — 130

16 / Walter Hansel, South Slope Pinot Noir, Russian River Valley — 93

18 / Jean-Louis, Chénas, Beaujolais — 84

17 / Diego Curtaz, Torrette, Vallée d'Aoste — 58

17 / Davitha, Caricagiola/ Pascale di Cagliari, Isola dei Nuraghi — 70

17 / La Clarine Farm, b-sides, Sierra Foothills — 52

17 / Dom. Tortochot, Morey-Saint-Denis, Burgundy — 136

17 / Jose Antonio Garcia, "Unculín" Mencía, Bierzo, 1.5L — 85

14 / Matthiasson, Red Hen Merlot, Napa Valley — 150

15 / Clau de Nell, Cabernet Franc, Anjou — 110