

## | small plates

### **Shrimp Toast \$14**

dal, chili marinated shrimp, curry yogurt, roasted cauliflower

### **Tuna Tartare \$16**

miso, mushroom dashi, smoked egg yolk, poblano, daikon

### **Ocean Trout Sashimi \$16**

labneh, pickled beet, caraway, dill, mustard seed, trout roe

### **Crème Fraîche and Trout Roe \$18**

yuzu crème fraîche, horseradish, potato chips

### **Hollander Mussels \$15**

garlic, ginger, cilantro, chili, peanuts

### **Ceviche \$16**

leche de tigre, cilantro, quinoa, avocado, chili

### **Beef Tartare \$16**

labneh, sorrel chutney, naan

### **Cauliflower Tahini \$11**

tamarind, pickled raisin, vadouvan, hazelnut dukkah, naan

## | pasta

### **Crab Linguine \$18**

parsley, parmesan, chili, mushroom

### **Saffron Risotto \$21**

shrimp chorizo, clams, mussels, roasted tomatoes

### **Cavatelli \$16**

broccoli rabe, shiitake, calabrese pepper, poached egg

## | salads

### **Smoked Trout Salad \$16**

dill, crème fraîche, frisée, apple

### **Squid and Watercress Salad \$15**

chili, lime vinaigrette, cashew, crispy garlic

### **Kale Salad \$12**

chermoula vinaigrette, squash, black tahini, pomegranate, crispy grains, labneh

## | sandwiches

served with curly fries

### **Lobster Roll \$28**

celery, tobiko, brioche

### **Shrimp Po' Boy \$17**

lettuce, pickle, tomato, crispy red onion, creole aioli

### **aether Dry Aged Burger \$16**

bacon jam, garlic aioli, lettuce, tomato, onion

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[aetherfishtown.com](http://aetherfishtown.com)

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*Be sure to tell your server if you have any preferences and our chefs will try to accommodate you.*

*Consuming raw or undercooked foods can cause illness.*

## | large plates

### **Ocean Trout \$28**

raita, roasted winter vegetables, charred brussels, tamarind, mustard seed

### **Scallops \$27**

mostarda, frisée, cippolini, bacon vinaigrette, brussels sprouts

### **Tuna \$28**

cracked seed crusted and seared, tomatillo dashi, eggplant, shiitake

### **Crispy Fried Whole Branzino \$29**

xo sauce, bok choy, turnip

### **Chicken \$25**

roasted breast, thai sausage, shiitake, bok choy, tom yum, chili oil

### **Steak Frites \$39**

au poivre sauce, charred onion, roasted garlic, curly fries

*Lost Bread Company sourdough \$6  
butter and nori salt*



## | oysters and clams

selection and prices will change based on season and availability

<b>East Coast</b>	<b>qty</b>	<b>price</b>
Little Neck Clams, NJ		<b>\$2/ea</b>
High Bar Harbor, NJ		<b>\$3/ea</b>
Sloop Point, NJ		<b>\$3/ea</b>
Blue Points, NY		<b>\$3/ea</b>
Raspberry Point, CAN		<b>\$3.50/ea</b>
Beausoleils, CAN		<b>\$3.50/ea</b>

<b>West Coast</b>		
Hood Canal, WA		<b>\$3/ea</b>
Fanny Bay, CAN		<b>\$3/ea</b>
Kumamoto, OR		<b>\$3.50/ea</b>
Kusshi, WA		<b>\$3.50/ea</b>
Royal Miyagi, CAN		<b>\$3.50/ea</b>

## | raw bar and towers

### **Shrimp Cocktail \$3/ea**

cocktail sauce and lemon

### **Razor Clams \$16**

dill, smoked buttermilk, horseradish

### **The Blair \$60**

oysters, clams, shrimp, crab

### **The Berks \$90**

½ lobster, oysters, clams, shrimp, crab, scallops

### **The Frankford \$125**

whole lobster, oysters, clams, shrimp, crab, scallops

*caviar, offered as a supplement \$65*