Fish Tacos

avocado crema, tomatillo, jalapeño

LUNCH

SMOKED & CURED

grilled bread, pickled onion, crè					
Salmon Pastrami*	14	Whitefish Pâté	8		
Maple Salmon Belly	16	Spicy Tuna Pâté	14		
Salmon Pâté	12	The Board	39		
Curry Swordfish Pâte	12				
Oyster Slider chili-lime aïoli*, pickled onion			5		
New England Clam Chowder bacon, house saltine					
Lobster Bisque brown butter crouton, chive crème fraîche					
Green Salad radish, cucumber, croutons, thyme & mustard vinaigrette					
Lettuce Cups crispy oyster, pickled vegetable, togarashi aïoli*					
Lager Steamed Maine Mussels Calabrian chili butter, herbs, grilled sourdough					
Tuna Tartare* sesame, lime, cucumber					
Grilled Asparagus feta, cara cara orange, pistachio					
FRIED					
Calamari jalapeño, togarashi aïoli*	16	Shrimp Rangoon ponzu, scallion	17		
Beer Battered Fish & Chips malt vinegar aïoli*	26	Oysters fries, tartar	19/36		

ROLLS

served with slaw & chips	
Ethel's Creamy Lobster Warm Buttered Lobster Whole Belly Clams	46 46 31
Housemade Rigatoni spring vegetables, black garlic butter, preserved lemon, mint	22
Grilled Salmon* soubise, roasted fennel, grilled radicchio, white balsamic	27
Pan Fried Crab Cake green goddess, snap peas, frisée	23
Housemade Spaghetti Carbonara littlenecks, bacon, Parmesan	25
Buttermilk Fried Chicken Sandwich butter lettuce, avocado, chili-lime aïoli*	18
Fried Fish Sandwich butter lettuce, coleslaw, tartar sauce*	21
Bacon Cheddar Burger* caramelized onion [add fried oyster, togarashi aïoli*, coleslaw +4]	18

SIDES

Shoestring Fries	8	Cornbread	8
242 Fries	8	maple butter	
Mac & Cheese	8	Buttermilk Biscuit	8

honey, rosemary butter



25/48

18 Whole Belly Clams

fries, tartar

ation Fee 🔭 1

^{*} 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.