

LUNCH

SMOKED & CURED

grilled bread, pickled onion, crème fraîche

Classic Salmon*	14	Spicy Tuna Pâté	12
Salmon Gravlax*	14	Whitefish Pâté	9
Scallop	14	Shrimp Pimento	12
Swordfish Pastrami	12	The Board	39
Bluefish Pâté	9		

New England Clam Chowder **13**
bacon, house saltine

Oyster Slider **5**
chili-lime aioli*, pickled onion, arugula

Green Salad **12**
radish, carrot, croutons, roasted shallot vinaigrette

Grilled Asparagus Salad **16**
whipped goat cheese, pistachio, balsamic

Lettuce Cups **14**
crispy oyster, pickled vegetable, togarashi aioli*

Deviled Eggs **14**
trout roe*, dill

Lager Steamed Mussels **18**
parsley butter, grilled sourdough

Tuna Tartare* **21**
sesame, lime, cucumber

FRIED

Calamari **16** **Beer Battered Fish & Chips** **26**
jalapeño, togarashi aioli* malt vinegar aioli*

Spicy Shrimp Wontons **16** **Oysters** **19 / 36**
soy sauce fries, tartar sauce

Fish Tacos **16**
pineapple salsa, tomatillo, cotija

ROLLS

served with slaw & chips

Ethel's Creamy Lobster **48**

Warm Buttered Lobster **48**

Crispy Oyster **26**

Crispy Whitefish and Romaine **22**
avocado, orange, buttermilk dressing

Grilled Salmon* **29**
chilled pearl pasta salad, snap peas, citrus aioli*

Crab Rice Bowl **25**
snap peas, leeks, ginger, sunny egg*

Griddled Salmon Burger **18**
smashed avocado, arugula, spicy aioli*

Fried Fish Sandwich **19**
spicy tartar sauce, dill pickle, bibb lettuce

Grilled Shrimp Grain Bowl **24**
chickpeas, black lentils, asparagus, roasted garlic vinaigrette, tzatziki

Griddled Crab Cake **23**
citrus salad, green goddess dressing

Housemade Spaghetti **24**
shrimp, broccoli rabe, tarragon butter

Fried Chicken Sandwich **17**
bacon, lettuce, garlic aioli*, fries

Bacon Cheddar Burger* **18**
caramelized onion, shoestring fries
[add fried oyster, togarashi aioli*, coleslaw +4]

SIDES

242 Fries **8** **Shoestring Fries** **8**

Cornbread **8** **Buttermilk Biscuit** **8**
maple butter honey, rosemary butter

Grilled Asparagus **12** **Broccoli Rabe** **12**
lemon aioli* citrus vinaigrette

We apply a 3.5% Kitchen Appreciation fee. This appreciation fee does not represent a tip or service charge for our front of house staff, which includes servers, runners, bussers, and bartenders.

* 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.

