

# LUNCH

## SMOKED & CURED

grilled bread, pickled onion, crème fraîche

<b>Salmon Gravlax*</b>	14	<b>Salmon Pâté</b>	12
<b>Classic Smoked Salmon*</b>	14	<b>Bluefish Pâté</b>	12
<b>Togarashi Spiced Rainbow Trout</b>	16	<b>Shrimp Pimento</b>	14
<b>Whitefish Pâté</b>	8	<b>The Board</b>	39

<b>Green Salad</b>	12
radish, cucumber, carrot, roasted shallot vinaigrette	

<b>Tuna Tartare*</b>	21
cucumber, sriracha, sesame, lime	

<b>Lettuce Cups</b>	14
crispy oyster, pickled vegetable, togarashi aioli*	

<b>Oyster Slider</b>	5
chili-lime aioli*, pickled onion	

<b>Lobster Tacos</b>	18
mango salsa, avocado	

<b>New England Clam Chowder</b>	13
bacon, house saltine	

<b>Crispy Chicken Biscuit Slider</b>	7
bibb lettuce, dill pickle aioli*	

<b>Grilled Asparagus</b>	16
hazelnut chili crisp, whipped goat cheese, balsamic	

<b>Blue Crab &amp; Artichoke Dip</b>	18
garlic bread	

<b>Lager Steamed Mussels</b>	18
parsley butter, grilled sourdough	

## FRIED

<b>Oysters</b>	19 / 36	<b>Fish Tacos</b>	18
fries, tartar		pineapple, avocado, sriracha mayo	

<b>Beer Battered Fish &amp; Chips</b>	27	<b>Calamari</b>	16
malt vinegar aioli*		jalapeño, togarashi aioli*	

## ROLLS

served with slaw & chips

<b>Ethel's Creamy Lobster</b>	58
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<b>Warm Buttered Lobster</b>	58
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<b>Oyster Po'Boy*</b>	26
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<b>Crispy Shrimp*</b>	29
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<b>Smoked Salmon Toast*</b>	18
avocado salad, fried egg, pickled red onion, arugula	

<b>Crab Fried Rice</b>	26
bok choy, miso, sunny egg*, scallion	

<b>Crispy Whitefish &amp; Romaine</b>	22
avocado, orange, buttermilk dressing	

<b>Grilled Salmon*</b>	26
oyster mushroom, asparagus, potato & leek purée	

<b>Griddled Crab Cake</b>	23
Meyer lemon, capers, tarragon aioli*	

<b>Grilled Shrimp &amp; Grain Bowl</b>	23
roasted kale, English peas, herb vinaigrette	

<b>Housemade Rigatoni &amp; Littleneck Clams</b>	24
broccoli rabe, confit garlic, chili flake	

<b>Crispy Fish Sandwich</b>	19
lettuce, dill pickle, red onion, yuzu chili aioli*	

<b>Grilled Spicy Chicken Sandwich</b>	16
bibb lettuce, avocado, cheddar	

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

## SIDES

<b>Buttermilk Biscuit</b>	8	<b>242 Fries</b>	8
honey, rosemary butter			

<b>Cornbread</b>	8	<b>Shoestring Fries</b>	8
maple butter			

<b>Asparagus</b>	12
black garlic harissa	

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.

