LUNCH

SMOKED & CURED

grilled bread, pickled onion, crème f	raîch	e		
Classic Salmon*	14	Spicy Tuna Pâté	12	
Soy Glazed Scallop	16	Curried Whitefish Pâté	8	
Swordfish Pastrami	ordfish Pastrami 14 Shrimp Pimento		14	
Steelhead Trout Pâté	14	The Board	39	
Oyster Slider chili-lime aïoli*, pickled onion			5	
New England Clam Chowder bacon, house saltine			13	
Deviled Eggs classic salmon*, chives, paprika, pickled red onion				
Little Leaf Green Salad radish, roasted shallot vinaigrette, brioche croutons				
White Wine Steamed Mussels confit tomato butter, shallot, grilled sourdough				
Grilled Asparagus Salad whipped goat cheese, toasted pist	achid	o, balsamic	16	
Lettuce Cups crispy oyster, pickled vegetable, togarashi aïoli*				
Griddled Crab Cake pickled sweet peppers, Old Bay aïoli*, fennel				
Spicy Tuna Tartare* sesame, lime, cucumber, housemade chips				
FRIED				
Crispy Fish Tacos napa cabbage slaw, cherry tomato pico de	18 gallo	Beer Battered Fish & Chips fries, malt vinegar aïoli*	26	
Salted Cod Croquettes confit tomato aïoli*	15	Oysters fries, tartar sauce	19/36	
Maine Lobster Rangoons ponzu, sriracha, scallion	20	Calamari jalapeño, togarashi aïoli*	16	

served with slaw & chips						
Ethel's Creamy Lobster						
Warm Buttered Lobster						
Tuna Poke Bowl* brown rice, avocado, sesame, pickled hot peppers						
Grilled Swordfish Kebab tzatziki, black olive chermoula, arugula, grilled pita						
Yellowfin Tuna Melt cheddar, pickles, sourdough, housemade chips						
Salmon Burger bacon, bibb lettuce, chipotle aïoli*, shoestring fries						
Shrimp Scampi cherry tomatoes, broccoli rabe, Jimmy Nardello peppers, Parmesan						
Grilled Salmon * grilled summer squash, cipollini, pesto, herb salad						
Crispy Fish Sandwich spicy tartar sauce, dill pickle, bibb lettuce, shoestring fries						
Bacon Cheddar Burger* caramelized onion, shoestring fries [add fried oyster, togarashi aïoli*, coleslaw +4]						
SIDES						
Shoestring Fries	8	Cornbread maple butter	8			
242 Fries	8	Mexican Street Corn	10			
Waffle Fries	8	lime crema, cilantro	10			
Buttermilk Biscuit honey, rosemary butter	8	Spicy Broccoli pickled fresno peppers	10			
Mac & Cheese	8					

We apply a 3.5% Kitchen Appreciation fee. This administrative 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.

