

# LUNCH

## SMOKED & CURED

grilled bread, pickled onion, crème fraîche

<b>Classic Smoked Salmon*</b>	<b>14</b>	<b>Salmon Pâté</b>	<b>12</b>
<b>Soy Glazed Scallop</b>	<b>16</b>	<b>Spicy Tuna Pâté</b>	<b>12</b>
<b>Maple Salmon Belly</b>	<b>14</b>	<b>Shrimp Pimento</b>	<b>14</b>
<b>Swordfish Pastrami</b>	<b>14</b>	<b>The Board</b>	<b>39</b>
<b>Whitefish Pâté</b>	<b>8</b>		

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

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

<b>Lobster Bisque</b>	<b>15</b>
brown butter knuckles, rye croutons, crème fraîche	

<b>Deviled Eggs</b>	<b>12</b>
classic smoked salmon*, chives, paprika	

<b>Little Leaf Green Salad</b>	<b>12</b>
apple, sunflower seeds, roasted shallot vinaigrette	

<b>Roasted Beet Salad</b>	<b>14</b>
whipped goat cheese, toasted pistachio, balsamic	

<b>Lobster Spring Roll</b>	<b>18</b>
napa cabbage, sesame, lime ponzu	

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

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

<b>Griddled Crab Cake</b>	<b>23</b>
tarragon aioli*, Asian pear, shaved fennel	

## FRIED

<b>Crispy Fish Tacos</b>	<b>18</b>	<b>Beer Battered Fish &amp; Chips</b>	<b>26</b>
creamy cabbage, grilled pineapple salsa		fries, malt vinegar aioli*	
<b>Whitefish Croquettes</b>	<b>14</b>	<b>Oysters</b>	<b>19/36</b>
chipotle crema, cilantro		fries, tartar sauce	
<b>Calamari</b>	<b>16</b>		
jalapeño, togarashi aioli*			

## ROLLS

served with slaw & chips

<b>Ethel's Creamy Lobster</b>	<b>39</b>
-------------------------------	-----------

<b>Warm Butter Lobster</b>	<b>39</b>
----------------------------	-----------

<b>Tuna Poke Bowl*</b>	<b>26</b>
brown rice, avocado, sesame, pickled hot peppers	

<b>Maine Lobster Wedge Salad</b>	<b>25</b>
crispy bacon, avocado crema, chopped egg	

<b>Shrimp Tempura Salad</b>	<b>20</b>
little leaf greens, cucumber, sesame, orange miso vinaigrette	

<b>Yellowfin Tuna Melt</b>	<b>16</b>
cheddar, pickles, sourdough, housemade chips	

<b>Crispy Fish Sandwich</b>	<b>23</b>
spicy tartar sauce, dill pickle, bibb lettuce, shoestring fries	

<b>Salmon Burger</b>	<b>18</b>
Thai chili aioli*, bacon, shoestring fries	

<b>Housemade Pasta</b>	<b>29</b>
littleneck clams, smoked oyster butter, Parmesan	

<b>Grilled Salmon*</b>	<b>27</b>
sweet potato, marinated chickpeas, cumin vinaigrette	

<b>Crispy Chicken Sandwich</b>	<b>16</b>
honey Sriracha, coleslaw, shoestring fries	

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

## SIDES

<b>242 Fries</b>	<b>8</b>	<b>Cornbread</b>	<b>8</b>
<b>Shoestring Fries</b>	<b>8</b>	maple butter	
<b>Waffle Fries</b>	<b>8</b>	<b>Spicy Rapini</b>	<b>10</b>
<b>Buttermilk Biscuit</b>	<b>8</b>	pickled hot peppers	
<b>Mac &amp; Cheese</b>	<b>8</b>		

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.

