

LUNCH

SMOKED & CURED

grilled bread, pickled onion, crème fraîche

Soy Glazed Scallop	16	Spicy Tuna Pâté	12
Salmon Gravlox*	14	Curried Whitefish Pâté	8
Citrus Steelhead Trout*	14	Shrimp Pimento	14
Salmon Pâté	12	The Board	39

Oyster Slider	5
chili-lime aioli*, pickled onion	

New England Clam Chowder	13
bacon, house saltine	

Deviled Eggs	16
salmon gravlox*, chives, paprika, pickled red onion	

Little Leaf Green Salad	12
radish, roasted shallot vinaigrette, brioche croutons	

Grilled Asparagus Salad	14
whipped goat cheese, toasted pistachio, balsamic	

White Wine Steamed Mussels	18
confit tomato butter, shallot, grilled sourdough	

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

Griddled Crab Cake	23
pickled sweet peppers, Old Bay aioli*, fennel	

Spicy Tuna Tartare*	21
sesame, lime, cucumber, housemade chips	

FRIED

Crispy Fish Tacos	18	Beer Battered Fish & Chips	26
napa cabbage slaw, cherry tomato pico de gallo		fries, malt vinegar aioli*	

Salted Cod Croquettes	15	Oysters	19/36
confit tomato aioli*		fries, tartar sauce	

Maine Lobster Rangoon	20	Calamari	16
ponzu, sriracha, scallion		jalapeño, togarashi aioli*	

ROLLS

served with slaw & chips

Ethel's Creamy Lobster	42
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Warm Buttered Lobster	42
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Tuna Poke Bowl*	26
brown rice, avocado, sesame, pickled hot peppers	

Shrimp Parmesan	26
tomato, pesto, mozzarella, garlic bread	

Yellowfin Tuna Melt	16
cheddar, pickles, sourdough, housemade chips	

Tempura Haddock Salad	24
asparagus, avocado, sesame miso vinaigrette	

Salmon Burger	18
bacon, bibb lettuce, chipotle aioli*, shoestring fries	

Housemade Rigatoni	30
littleneck clams, cherry tomatoes, broccoli rabe, oregano	

Grilled Salmon*	29
grilled summer squash, cipollini, pesto, herb salad	

Crispy Fish Sandwich	23
spicy tartar sauce, dill pickle, bibb lettuce, shoestring fries	

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

SIDES

Shoestring Fries	8	Cornbread	8
		maple butter	

242 Fries	8	Mexican Street Corn	10
		lime crema, cilantro	

Waffle Fries	8	Spicy Broccoli	10
		pickled freso peppers	

Buttermilk Biscuit	8
honey, rosemary butter	

Mac & Cheese	8
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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.

