

# LUNCH

## SMOKED & CURED

grilled bread, pickled onion, crème fraîche

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

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

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

<b>Deviled Eggs</b>	16
classic salmon*, chives, paprika, pickled red onion	

<b>Little Leaf Green Salad</b>	12
radish, roasted shallot vinaigrette, brioche croutons	

<b>White Wine Steamed Mussels</b>	18
confit tomato butter, shallot, grilled sourdough	

<b>Grilled Asparagus Salad</b>	14
whipped goat cheese, toasted pistachio, balsamic	

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

<b>Griddled Crab Cake</b>	23
pickled sweet peppers, Old Bay aioli*, fennel	

<b>Spicy Tuna Tartare*</b>	21
sesame, lime, cucumber, housemade chips	

## FRIED

<b>Crispy Fish Tacos</b>	18	<b>Oysters</b>	19/36
napa cabbage slaw, cherry tomato pico de gallo		fries, tartar sauce	

<b>Salted Cod Croquettes</b>	15	<b>Whole Belly Clams</b>	24/44
confit tomato aioli*		fries, tartar sauce	

<b>Beer Battered Fish &amp; Chips</b>	26	<b>Calamari</b>	16
fries, malt vinegar aioli*		jalapeño, togarashi aioli*	

## ROLLS

served with slaw & chips

<b>Ethel's Creamy Lobster</b>	42
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<b>Warm Buttered Lobster</b>	42
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<b>Oyster Po' Boy</b>	26
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<b>Tuna Poke Bowl*</b>	26
brown rice, avocado, sesame, pickled hot peppers	

<b>Shrimp Parmesan</b>	26
tomato, pesto, mozzarella, basil, garlic bread	

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

<b>Tempura Haddock Salad</b>	24
asparagus, avocado, sesame miso vinaigrette	

<b>Salmon Burger</b>	18
bacon, bibb lettuce, chipotle aioli*, shoestring fries	

<b>Housemade Rigatoni</b>	32
Maine Jonah Crab, cherry tomatoes, broccoli rabe, oregano	

<b>Grilled Salmon*</b>	29
grilled summer squash, cipollini, pesto, herb salad	

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

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

## SIDES

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

<b>242 Fries</b>	8	<b>Mexican Street Corn</b>	10
		lime crema, queso fresco, cilantro	

<b>Waffle Fries</b>	8	<b>Spicy Broccoli</b>	10
		pickled fresco peppers	

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

<b>Mac &amp; Cheese</b>	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.

