

LUNCH

SMOKED & CURED

grilled bread, pickled onion, crème fraîche

Classic Salmon*	14	Salmon Pâté	12
Salmon Belly	14	Shrimp Pimento	14
Spanish Mackerel	16	Uni Toast*	16
Soy Glazed Scallops	16	The Board	39
Whitefish Pâté	8		

Oyster Slider	5
chili-lime aioli*, pickled onion	
New England Clam Chowder	13
bacon, house saltine	
Deviled Eggs	16
classic salmon*, chives, paprika, pickled red onion	
Little Leaf Green Salad	12
radish, roasted shallot vinaigrette, brioche croutons	
Lager Steamed Mussels	18
shallots, lemon butter, grilled sourdough	
Lettuce Cups	14
crispy oyster, pickled vegetable, togarashi aioli*	
Griddled Crab Cake	23
tarragon aioli*, Asian pear, shaved fennel	
Spicy Tuna Tartare*	21
sesame, lime, cucumber, kettle chips	
Housemade Cavatelli	24
morels, snap peas, basil pesto	

FRIED

Crispy Fish Tacos	18	Beer Battered Fish & Chips	26
napa cabbage slaw, avocado salsa verde		fries, malt vinegar aioli*	
Crab Rangoon	18	Oysters	19/36
ponzu, ginger, scallion		fries, tartar sauce	
Salted Cod Croquettes	15	Calamari	16
curried yogurt		jalapeño, togarashi aioli*	

ROLLS

served with slaw & chips

Oyster Po' Boy	26
Shrimp Bánh Mi	29
Creamy Jonah Crab	31

Tuna Poke Bowl*	26
brown rice, avocado, sesame, pickled hot peppers	
Grilled Chicken Caesar	18
Parmesan croutons, crispy bacon, white anchovies	
Crispy Shrimp Salad	20
cucumber, sesame, orange miso vinaigrette	
Yellowfin Tuna Melt	16
cheddar, pickles, sourdough, housemade chips	
Salmon Burger	18
tzatziki, cucumber salad, shoestring fries	
Cacio e Pepe	32
housemade mafalde, Jonah crab, Parmesan	
Grilled Salmon*	27
green lentils, roasted broccoli, butternut squash purée	
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	Mac & Cheese	8
Waffle Fries	8	Cornbread	8
242 Fries	8	maple butter	
Buttermilk Biscuit	8		
honey, rosemary butter			

* 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.



BURLINGTON

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.