

LUNCH

SMOKED & CURED

grilled bread, pickled onion, crème fraîche

Soy Glazed Scallop	16	Salmon Pâté	12
Chili-Lime Mackerel	16	Shrimp Pimento	14
Spicy Tuna Pâté	12	The Board	39
Curried Whitefish Pâté	8		

Oyster Slider chili-lime aioli*, pickled onion	5
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Housemade Rolls honey-cayenne butter	8
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Lobster Bisque brown butter knuckles, crème fraîche, sourdough croutons	13
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New England Clam Chowder bacon, house saltine	13
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Deviled Eggs classic salmon*, chives, paprika, pickled red onion	16
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Little Leaf Green Salad radish, roasted shallot vinaigrette, brioche croutons	12
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Grilled Asparagus Salad whipped goat cheese, toasted pistachio, balsamic	14
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Lager Steamed Mussels shallots, parsley butter, grilled sourdough	18
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Lettuce Cups crispy oyster, pickled vegetable, togarashi aioli*	14
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Griddled Crab Cake green goddess, Asian pear, shaved fennel	23
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Spicy Tuna Tartare* sesame, lime, cucumber, kettle chips	21
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FRIED

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

served with slaw & chips

Ethel's Creamy Lobster	46
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Warm Buttered Lobster	46
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Shrimp Bánh Mi	29
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Creamy Jonah Crab	31
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Avocado Toast sunny side up egg*, classic smoked salmon*, grilled sourdough	18
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Tuna Poke Bowl* brown rice, avocado, sesame, pickled hot peppers	26
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Grilled Chicken Caesar Parmesan croutons, crispy bacon, white anchovies	18
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Bacon Gruyere Quiche little leaf greens, pickled red onion	20
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Yellowfin Tuna Melt cheddar, pickles, sourdough, housemade chips	16
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Tempura Haddock Salad little leaf greens, avocado, asparagus, sesame, soy	22
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Salmon Burger tzatziki, cucumber salad, shoestring fries	18
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Housemade Rigatoni Jonah crab, spring vegetables, poblano crema, Parmesan	32
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Grilled Salmon* quinoa salad, English peas, salsa verde, pickled red onions	27
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Bacon Cheddar Burger* caramelized onion, shoestring fries [add fried oyster, togarashi aioli*, coleslaw +4]	18
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SIDES

Shoestring Fries	8	Mac & Cheese	8
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Waffle Fries	8	Cornbread maple butter	8
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242 Fries	8	Spicy Broccoli pickled freso peppers	10
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Buttermilk Biscuit honey, rosemary butter	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.

