LUNCH

SMOKED & CURED

SMOKED & CURED			
grilled bread, pickled onion, crème f	fraîch	е	
Chili & Citrus Salmon*	14	Salmon Pâté	12
Uni*	16	Spicy Tuna Pâté	14
Maple Salmon Belly*	14	Bluefish Pâté	8
BBQ Steelhead Trout	14	The Board	39
Whitefish Pâté	8		
Oyster Slider chili-lime aïoli*, pickled onion			5
Green Crab Slider miso aïoli*, pickled jalapeño			11
New England Clam Chowder bacon, house saltine			13
Lobster Bisque brown butter crouton, chive crème f	16		
Green Salad radish, cucumber, croutons, thyme	12		
Grilled Asparagus feta, grapefruit, pistachio	16		
Lettuce Cups crispy oyster, pickled vegetable, to	14		
Lager Steamed Maine Mussels Calabrian chili butter, herbs, grilled	18		
Tuna Tartare* sesame, lime, cucumber	21		
FRIED			
Calamari jalapeño, togarashi aïoli*	16	Shrimp Rangoon ponzu, scallion	17
Beer Battered Fish & Chips malt vinegar aïoli*	26	Oysters fries, tartar	19/36
Fish Tacos avocado crema, tomatillo, jalapeño	18	Whole Belly Clams fries, tartar	25/48

ROLLS

served with slaw & chips	
Ethel's Creamy Lobster	42
Warm Buttered Lobster	42
Whole Belly Clams	29
Steelhead Trout Meunière parsnip purée, asparagus	26
Pan Fried Crab Cake green goddess, snap peas, frisée	23
Grilled Salmon* chickpea purée, sugar snap peas, tabbouleh	27
Housemade Spaghetti Carbonara littlenecks, bacon, Parmesan	25
Grilled Shrimp & Grain Bowl swiss chard, corn, scallion, za'atar vinaigrette	23
Yellowfin Tuna Melt caramelized onion, cheddar, pickles	19
Fried Fish Sandwich bibb lettuce, coleslaw, chili-lime aïoli*	21
Crispy Chicken Sandwich arugula, pickled red onion, horseradish aïoli*	18
Red Wine Braised Pork Shank saffron risotto, roasted mushrooms	28
Bacon Cheddar Burger* caramelized onion [add fried oyster, togarashi aïoli*, coleslaw +4]	18
[

SIDES

Cornbread

maple butter

Shoestring Fries	8	Roasted Corn	10
242 Fries	8	chipotle crema, cilantro, Parmesan	
Mac & Cheese	8	Buttermilk Biscuit	8

honey, rosemary butter 8

