LUNCH

SMOKED & CURED

grilled bread, pickled onion, crème fraîche Curry Swordfish Pâte Salmon Pastrami* 12 Crab Dip 16 Spicy Tuna Pâté 14 Whitefish Pâté The Board 39 Salmon Pâté 12 **Oyster Slider** 5 chili-lime aïoli*, pickled onion New England Clam Chowder 13 bacon, house saltine **Lobster Bisque** 16 brown butter crouton, chive crème fraîche 12 Green Salad radish, cucumber, croutons, thyme & mustard vinaigrette **Lettuce Cups** 14 crispy oyster, pickled vegetable, togarashi aïoli* Lager Steamed Maine Mussels 18 Calabrian chili butter, herbs, grilled sourdough Tuna Tartare* 21 sesame, lime, cucumber **Grilled Asparagus** 16 feta, cara cara orange, pistachio **FRIED** Calamari Shrimp Rangoon 17 jalapeño, togarashi aïoli* ponzu, scallion Beer Battered Fish & Chips 26 Oysters 19/36 malt vinegar aïoli* fries, tartar Fish Tacos Whole Belly Clams 25/48 avocado crema, tomatillo, jalapeño fries, tartar

ROLLS

served with slaw & chips	
Ethel's Creamy Lobster	46
Warm Buttered Lobster	46
Whole Belly Clams	31
Housemade Rigatoni	22
spring vegetables, black garlic butter, preserved lemon, mint	
Grilled Salmon*	27
soubise, roasted fennel, grilled radicchio, white balsamic	
Pan Fried Crab Cake	23
green goddess, snap peas, frisée	
	25
Housemade Spaghetti Carbonara	25
littlenecks, bacon, Parmesan	
Buttermilk Fried Chicken Sandwich	18
butter lettuce, avocado, chili-lime aïoli*	
Fried Fish Sandwich	21
butter lettuce, coleslaw, tartar sauce*	
Bacon Cheddar Burger*	18
caramelized onion	
[add fried oyster, togarashi aïoli*, coleslaw +4]	
SIDES	

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Shoestring Fries	8	Cornbread	8
242 Fries	8	maple butter	
Mac & Chaese	8	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.