

LUNCH

SMOKED & CURED

grilled bread, pickled onion, crème fraîche

Classic Salmon*	14	Curry Whitefish Pâté	8
Hot Honey Salmon Belly	14	Salmon Pâté	12
Crab Dip	16	Shrimp Pimento	16
Whitefish Pâté	8	The Board	39

Oyster Slider	5
chili-lime aioli*, pickled onion	

New England Clam Chowder	13
bacon, house saltine	

Green Salad	12
radish, cucumber, croutons, thyme & mustard vinaigrette	

Lettuce Cups	14
crispy oyster, pickled vegetable, togarashi aioli*	

Pan Fried Crab Cake	23
tarragon aioli*, arugula, citrus	

Tuna Tartare*	21
sesame, lime, cucumber	

Deviled Eggs*	14
classic salmon, dill, pickled onion	

Lager Steamed Maine Mussels	18
herb butter, grilled sourdough	

FRIED

Calamari	16	Whole Belly Clams	28/54
jalapeño, togarashi aioli*		fries, tartar	

Fish Tacos	18	Beer Battered Fish & Chips	27
lime crema, cabbage slaw, mojo rojo		malt vinegar aioli*	

Oysters	19/36
fries, tartar	

Crispy Whitefish & Romaine	19
avocado, radish, toasted sesame & ginger dressing	

Grilled Salmon*	27
parsnip puree, cauliflower, fennel, olive tapenade	

Grilled Shrimp Caesar*	23
romaine lettuce, white anchovy, sourdough croutons, Parmesan	

Crispy Fish Sandwich	21
bibb lettuce, coleslaw, tartar	

Tuna Melt	19
cheddar, caramelized onions, pickles	

Crispy Chicken Sandwich	18
arugula, pickled red onion, lemon pepper aioli*	

Bacon Cheddar Burger*	19
caramelized onion	
[add fried oyster, togarashi aioli*, coleslaw +4]	

ROLLS

served with chips & slaw

Crispy Shrimp	26
avocado, citrus aioli*	

Whole Belly Clam	29
tartar sauce	

SIDES

242 Fries	9	Heirloom White Grits	8
		Parmesan, cheddar, chive	
Mac & Cheese	8	Buttermilk Biscuit	8
		honey, rosemary butter	
Shoestring Fries	8		
Cornbread	8		
maple 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.

