

# LUNCH

## SMOKED & CURED

grilled bread, pickled onion, crème fraîche

<b>Maine Uni*</b>	<b>16</b>	<b>Shrimp Pimento</b>	<b>14</b>
<b>Mussel Salad</b>	<b>12</b>	<b>Salmon Pâté</b>	<b>12</b>
<b>Citrus Salmon*</b>	<b>14</b>	<b>The Board</b>	<b>39</b>
<b>Crab Dip</b>	<b>16</b>		

<b>Oyster Slider</b>			<b>5</b>
chili-lime aioli*, pickled onion			

<b>New England Clam Chowder</b>			<b>13</b>
bacon, house saltine			

<b>Green Salad</b>			<b>12</b>
radish, cucumber, croutons, thyme & mustard vinaigrette			

<b>Roasted Delicata Squash Salad</b>			<b>14</b>
radicchio, herbed goat cheese, spiced almonds, pomegranate vinaigrette			

<b>Lettuce Cups</b>			<b>14</b>
crispy oyster, pickled vegetable, togarashi aioli*			

<b>Lager Steamed Maine Mussels</b>			<b>18</b>
herb butter, grilled sourdough			

<b>Deviled Eggs*</b>			<b>14</b>
trout roe, dill			

## FRIED

<b>Calamari</b>	<b>16</b>	<b>Oysters</b>	<b>19/36</b>
jalapeño, togarashi aioli*			
<b>Fish Tacos</b>	<b>18</b>	<b>Beer Battered Fish &amp; Chips</b>	<b>26</b>
chipotle crema, pineapple salsa malt vinegar aioli*			

## ROLLS

served with slaw & chips

<b>Ethel's Creamy Lobster</b>	<b>54</b>
<b>Warm Buttered Lobster</b>	<b>54</b>

<b>Wild Gulf Shrimp Rigatoni</b>	<b>26</b>
Brussels sprouts, cacio é pepe butter, Parmesan breadcrumb	

<b>Housemade Mafaldine Carbonara</b>	<b>25</b>
littleneck clams, bacon, Parmesan	

<b>Pan Fried Crab Cake</b>	<b>23</b>
tarragon aioli*, citrus salad	

<b>Grilled Salmon*</b>	<b>27</b>
sweet potato puree, cauliflower, fennel, pecan aiolade	

<b>Shrimp &amp; Grits</b>	<b>23</b>
heirloom white grits, red pepper, scallion, bacon	

<b>Fried Fish Sandwich</b>	<b>21</b>
bibb lettuce, coleslaw, chili-lime aioli*	

<b>Crispy Chicken Sandwich</b>	<b>18</b>
arugula, pickled red onion, horseradish aioli*	

<b>Bacon Cheddar Burger*</b>	<b>18</b>
caramelized onion [add fried oyster, togarashi aioli*, coleslaw +4]	

## SIDES

<b>242 Fries</b>	<b>8</b>	<b>Buttermilk Biscuit</b>	<b>8</b>
honey, rosemary butter			
<b>Shoestring Fries</b>	<b>8</b>	<b>Heirloom White Grits</b>	<b>8</b>
Parmesan, cheddar, chives			
<b>Mac &amp; Cheese</b>	<b>8</b>		
<b>Cornbread</b>	<b>8</b>		
maple butter			

In an effort to support our non-tipped team member, we apply a 3.5% Kitchen Appreciation Fee to all checks. This fee is voluntary and can be removed if you would prefer to opt out.

\* 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.

