

# LUNCH

## SMOKED & CURED

grilled bread, pickled onion, crème fraîche

|                       |    |                      |    |
|-----------------------|----|----------------------|----|
| Classic Salmon*       | 14 | Salmon Pâté          | 12 |
| Bluefin Tuna Pastrami | 16 | Whitefish Pâté       | 8  |
| BBQ Spanish Mackerel  | 14 | Curry Swordfish Pâté | 8  |
| Crab Dip              | 16 | The Board            | 39 |
| Shrimp Pimento        | 14 |                      |    |

|                                  |   |  |  |
|----------------------------------|---|--|--|
| Oyster Slider                    | 5 |  |  |
| chili-lime aioli*, pickled onion |   |  |  |

|                          |    |  |  |
|--------------------------|----|--|--|
| New England Clam Chowder | 13 |  |  |
| bacon, house saltine     |    |  |  |

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|---|----|--|--|
| Lobster Bisque                          | 13 |  |  |
| sourdough croutons, chive crème fraîche |    |  |  |

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

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| Delicata Salad   | 14 |  |  |
| radicchio, herbed goat cheese, spiced almonds, pomegranate vinaigrette |    |  |  |

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

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| Lager Steamed Maine Mussels    | 18 |  |  |
| herb butter, grilled sourdough |    |  |  |

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|------------------------|----|--|--|
| Bluefin Tuna Tartare*  | 21 |  |  |
| sesame, lime, cucumber |    |  |  |

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|-----------------|----|--|--|
| Deviled Eggs    | 14 |  |  |
| trout roe, dill |    |  |  |

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|-----------------|----|--|--|
| Shrimp Rangoons | 17 |  |  |
| ponzu, scallion |    |  |  |

## FRIED

|                            |    |               |       |
|----------------------------|----|---------------|-------|
| Calamari                   | 16 | Oysters       | 19/36 |
| jalapeño, togarashi aioli* |    |               |       |
|                            |    | fries, tartar |       |

|                           |    |                   |       |
|---------------------------|----|-------------------|-------|
| Smoked Whitefish Arancini | 11 | Whole Belly Clams | 25/48 |
| romesco                   |    |                   |       |
|                           |    | fries, tartar     |       |

|                                 |    |                            |    |
|---------------------------------|----|----------------------------|----|
| Fish Tacos                      | 18 | Beer Battered Fish & Chips | 26 |
| chipotle crema, pineapple salsa |    |                            |    |
|                                 |    | malt vinegar aioli*        |    |

## ROLLS

served with slaw & chips

|                        |    |
|------------------------|----|
| Ethel's Creamy Lobster | 52 |
|------------------------|----|

|                       |    |
|-----------------------|----|
| Warm Buttered Lobster | 52 |
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|                       |    |
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| Whole Belly Clam Roll | 27 |
|-----------------------|----|

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|---------------------------|----|
| Oyster Stew               | 19 |
| fennel, grilled sourdough |    |

|                               |    |
|-------------------------------|----|
| Housemade Spaghetti Carbonara | 25 |
| littlenecks, bacon, Parmesan  |    |

|  |    |
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| Pan Fried Crab Cake                                  | 23 |
| red kuri squash puree, celery root & apple remoulade |    |

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|---|----|
| Grilled Salmon*   | 27 |
| sweet potato puree, cauliflower, fennel, pecan aiollade |    |

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|---|----|
| Shrimp & Grits                                    | 23 |
| heirloom white grits, red pepper, scallion, bacon |    |

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| Crispy Chicken Sandwich                        | 18 |
| arugula, pickled red onion, horseradish aioli* |    |

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|---|----|
| Wild Gulf Shrimp Rigatoni   | 26 |
| heirloom tomato, Swiss chard, Calabrian chili butter, bread crumb |    |

|   |    |
|---|----|
| Bacon Cheddar Burger*                             | 18 |
| caramelized onion                                 |    |
| [add fried oyster, togarashi aioli*, coleslaw +4] |    |

## SIDES

|                        |   |                    |   |
|------------------------|---|--------------------|---|
| 242 Fries              | 8 | Buttermilk Biscuit | 8 |
| honey, rosemary butter |   |                    |   |

|                           |   |                      |   |
|---------------------------|---|----------------------|---|
| Shoestring Fries          | 8 | Heirloom White Grits | 8 |
| Parmesan, cheddar, chives |   |                      |   |

|              |   |  |  |
|--------------|---|--|--|
| Mac & Cheese | 8 |  |  |
|--------------|---|--|--|

|              |   |  |  |
|--------------|---|--|--|
| Cornbread    | 8 |  |  |
| 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.

