

# LUNCH

## SMOKED & CURED

grilled bread, pickled onion, crème fraîche

<b>Maine Uni*</b>	16	<b>Whitefish Pâté</b>	8
<b>Maple Salmon Belly</b>	14	<b>Salmon Pâté</b>	12
<b>Salmon Pastrami*</b>	14	<b>Spicy Tuna Pâté</b>	14
<b>Crab Dip</b>	16	<b>The Board</b>	39

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

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

<b>Lobster Bisque</b>	16
brown butter croutons, chive crème fraîche	

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

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

<b>Lager Steamed Maine Mussels</b>	18
Calabrian chili butter, herbs, grilled sourdough	

<b>Tuna Tartare*</b>	21
sesame, lime, cucumber	

<b>Grilled Asparagus</b>	16
feta, cara cara orange, pistachio	

## FRIED

<b>Calamari</b>	16	<b>Shrimp Rangoon</b>	17
jalapeño, togarashi aioli*		ponzu, scallion	

<b>Beer Battered Fish &amp; Chips</b>	26	<b>Oysters</b>	19/36
malt vinegar aioli*		fries, tartar	

<b>Fish Tacos</b>	18	<b>Whole Belly Clams</b>	25/48
avocado crema, tomatillo, jalapeño		fries, tartar	

## ROLLS

served with slaw & chips

<b>Ethel's Creamy Lobster</b>	46
<b>Warm Buttered Lobster</b>	46
<b>Whole Belly Clams</b>	31

<b>Housemade Rigatoni</b>	22
spring vegetables, black garlic butter, preserved lemon, mint	

<b>Grilled Salmon*</b>	27
soubise, roasted fennel, grilled radicchio, white balsamic	

<b>Pan Fried Crab Cake</b>	23
green goddess, snap peas, frisée	

<b>Housemade Spaghetti Carbonara</b>	25
littlenecks, bacon, Parmesan	

<b>Buttermilk Fried Chicken Sandwich</b>	18
butter lettuce, avocado, chili-lime aioli*	

<b>Fried Fish Sandwich</b>	21
butter lettuce, coleslaw, remoulade*	

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

## SIDES

<b>Shoestring Fries</b>	8	<b>Cornbread</b>	8
<b>242 Fries</b>	8	maple butter	
<b>Mac &amp; Cheese</b>	8	<b>Buttermilk Biscuit</b>	8
		honey, rosemary 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.

