

# LUNCH

## SMOKED & CURED

grilled bread, pickled onion, crème fraîche

Uni*	16	Salmon Pâté	12
Classic Salmon*	14	Steelhead Trout Pâté	14
Maple Salmon Belly	14	Curry Swordfish Pâté	12
Crab Dip	16	The Board	39
Whitefish Pâté	8		

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

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

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

<b>Heirloom Melon Salad</b>			16
feta, toasted pistachio, ginger-mint 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			

## 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>	27/52
avocado crema, tomatillo, jalapeño			
fries, tartar			

## ROLLS

served with slaw & chips

<b>Ethel's Creamy Lobster</b>	42
<b>Warm Buttered Lobster</b>	42
<b>Whole Belly Clam</b>	29

<b>Maine Crab Campanelle</b>	35
asparagus, zucchini, coconut curry, lime leaf	

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

<b>Pan Fried Crab Cake</b>	23
green goddess, grilled corn salad	

<b>Grilled Salmon*</b>	27
chickpea purée, sugar snap peas, tabbouleh	

<b>Grilled Shrimp &amp; Grain Bowl</b>	23
Swiss chard, corn, scallion, za'atar vinaigrette	

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

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

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

## SIDES

<b>242 Fries</b>	8	<b>Roasted Corn</b>	10
		chipotle crema, cilantro, Parmesan	
<b>Shoestring Fries</b>	8	<b>Buttermilk Biscuit</b>	8
		honey, rosemary butter	
<b>Mac &amp; Cheese</b>	8		
<b>Cornbread</b>	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.

