

# LUNCH

## SMOKED & CURED

grilled bread, pickled onion, crème fraîche

<b>Classic Salmon*</b>	<b>14</b>	<b>Spicy Tuna Pâté</b>	<b>12</b>
<b>Salmon Gravlax*</b>	<b>14</b>	<b>Whitefish Pâté</b>	<b>9</b>
<b>Swordfish Pastrami</b>	<b>12</b>	<b>Shrimp Pimento</b>	<b>12</b>
<b>Smoked Scallop</b>	<b>14</b>	<b>The Board</b>	<b>39</b>

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

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

<b>Green Salad</b>	<b>12</b>
radish, carrot, croutons, roasted shallot vinaigrette	

<b>Grilled Asparagus Salad</b>	<b>16</b>
whipped goat cheese, almond-chili crisp, balsamic	

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

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

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

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

## FRIED

<b>Calamari</b>	<b>16</b>	<b>Beer Battered Fish &amp; Chips</b>	<b>26</b>
jalapeño, togarashi aioli*		malt vinegar aioli*	

<b>Spicy Shrimp Wontons</b>	<b>16</b>	<b>Oysters</b>	<b>19 / 36</b>
soy sauce		fries, tartar sauce	

<b>Fish Tacos</b>	<b>16</b>
pineapple salsa, tomatillo, cotija	

## ROLLS

served with slaw & chips

<b>Ethel's Creamy Lobster</b>	<b>58</b>
-------------------------------	-----------

<b>Warm Buttered Lobster</b>	<b>58</b>
------------------------------	-----------

<b>Crispy Oyster</b>	<b>26</b>
----------------------	-----------

<b>Crispy Whitefish and Romaine</b>	<b>22</b>
avocado, orange, buttermilk dressing	

<b>Grilled Salmon*</b>	<b>29</b>
chilled pearl pasta salad, snap peas, citrus aioli*	

<b>Crab Rice Bowl</b>	<b>25</b>
snap peas, leeks, ginger, sunny egg*	

<b>Griddled Salmon Burger</b>	<b>18</b>
smashed avocado, arugula, spicy aioli*	

<b>Fried Fish Sandwich</b>	<b>19</b>
spicy tartar sauce, dill pickle, bibb lettuce	

<b>Grilled Shrimp Grain Bowl</b>	<b>24</b>
chickpeas, black lentils, asparagus, roasted garlic vinaigrette, tzatziki	

<b>Griddled Crab Cake</b>	<b>23</b>
citrus salad, green goddess dressing	

<b>Housemade Spaghetti</b>	<b>24</b>
shrimp, broccoli rabe, tarragon butter	

<b>Fried Chicken Sandwich</b>	<b>17</b>
bacon, lettuce, garlic aioli*, fries	

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

## SIDES

<b>242 Fries</b>	<b>8</b>	<b>Shoestring Fries</b>	<b>8</b>
------------------	----------	-------------------------	----------

<b>Cornbread</b>	<b>8</b>	<b>Buttermilk Biscuit</b>	<b>8</b>
maple butter		honey, rosemary butter	

<b>Grilled Asparagus</b>	<b>12</b>	<b>Broccoli Rabe</b>	<b>12</b>
lemon aioli*		citrus vinaigrette	

We apply a 3.5% Kitchen Appreciation fee. This appreciation fee does not represent a tip or service charge for our front of house staff, which includes servers, runners, bussers, and bartenders.

\* 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.

