

LUNCH

SMOKED & CURED

grilled bread, pickled onion, crème fraîche

Classic Salmon*	14	Whitefish Pâté	9
Salmon Gravlax*	14	Shrimp Pimento	12
Trout Pastrami	9	The Board	39
Spicy Tuna Pâté	12		

New England Clam Chowder	13		
bacon, house saltine			

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

Green Salad	12		
radish, cherry tomato, croutons, roasted shallot vinaigrette			

Heirloom Melon Salad	16		
ricotta salata, toasted hazelnuts, ginger balsamic			

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

Deviled Eggs	14		
trout roe*, dill			

Lager Steamed Mussels	18		
parsley butter, grilled sourdough			

Tuna Tartare*	21		
sesame, lime, cucumber			

FRIED

Calamari	16	Beer Battered Fish & Chips	26
jalapeño, togarashi aioli*		malt vinegar aioli*	

Fish Tacos	16	Oysters	19 / 36
cabbage slaw, tomatillo salsa, cotija		fries, tartar sauce	

ROLLS

served with slaw & chips

Ethel's Creamy Lobster	42
Warm Buttered Lobster	42
Crispy Oyster	26

Crispy Whitefish and Romaine	22
avocado, orange, buttermilk dressing	

Grilled Salmon*	32
jasmine rice, bok choy, miso vinaigrette, furikake	

Griddled Crab Cake	23
grilled corn salad, green goddess dressing	

Crab & Rice Bowl	32
corn, Thai basil, ginger, sunny egg*	

Grilled Shrimp & Grain Bowl	24
green beans, tzatziki, confit garlic	

Housemade Rigatoni	26
shrimp, corn, pine nut gremolata, black pepper butter	

Griddled Salmon Burger	18
arugula, pickled daikon radish, aji amarillo aioli*	

Fried Fish Sandwich	19
bibb lettuce, dill pickle and tabasco aioli*	

Grilled Chicken Sandwich	17
pickled shallots, basil aioli*, fries	

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

SIDES

242 Fries	8	Shoestring Fries	8
Cornbread	8	Buttermilk Biscuit	8
maple butter		honey, rosemary butter	
Grilled Corn	12	Garlic Green Beans	12
lime crema, cotija, cilantro*		almond chili crisp	

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.

