

LUNCH

SMOKED & CURED

grilled bread, pickled onion, crème fraîche

Classic Salmon*	14	Shrimp Pimento	12
Salmon Gravlax*	14	Whitefish Pâté	9
Swordfish Pastrami	12	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, carrot, croutons, roasted shallot vinaigrette			

Grilled Asparagus Salad	16		
whipped goat cheese, pistachio, 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*			

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

Fish Tacos	16		
pineapple salsa, tomatillo, cotija			

ROLLS

served with slaw & chips

Ethel's Creamy Lobster	58
-------------------------------	-----------

Warm Buttered Lobster	58
------------------------------	-----------

Crispy Oyster	26
----------------------	-----------

Crispy Whitefish and Romaine	22
avocado, orange, buttermilk dressing	

Grilled Salmon*	29
chilled pearl pasta salad, snap peas, citrus aioli*	

Crab Rice Bowl	25
snap peas, leeks, ginger, sunny egg*	

Griddled Salmon Burger	18
smashed avocado, arugula, spicy aioli*	

Fried Fish Sandwich	19
spicy tartar sauce, dill pickle, bibb lettuce	

Grilled Shrimp Grain Bowl	24
chickpeas, black lentils, asparagus, roasted garlic vinaigrette, tzatziki	

Griddled Crab Cake	23
citrus salad, green goddess dressing	

Housemade Spaghetti	24
shrimp, broccoli rabe, tarragon butter	

Fried Chicken Sandwich	17
bacon, lettuce, garlic 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 Asparagus	12	Broccoli Rabe	12
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.

