

# LUNCH

## SMOKED & CURED

grilled bread, pickled onion, crème fraîche

<b>Classic Salmon*</b>	14	<b>Bluefish Pâté</b>	12
<b>Salmon Gravlax*</b>	14	<b>Shrimp Pimento</b>	12
<b>Salmon Pâté</b>	10	<b>The Board</b>	39
<b>Whitefish Pâté</b>	8		

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

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

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

<b>Heirloom Tomato Salad</b>	16
mozzarella, basil pesto, garlic toast	

<b>Green Salad</b>	12
radish, cherry tomato, roasted shallot vinaigrette	

<b>Griddled Crab Cake</b>	23
grilled corn salad, basil aioli*	

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

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

## FRIED

<b>Calamari</b>	16	<b>Beer Battered Fish &amp; Chips</b>	26
jalapeño, togarashi aioli*		malt vinegar aioli*	
<b>Fish Tacos</b>	16	<b>Oysters</b>	19 / 36
pico de gallo, jalapeño aioli*, cotija		fries, tartar sauce	

## ROLLS

served with slaw & chips

<b>Ethel's Creamy Lobster</b>	48
<b>Warm Buttered Lobster</b>	48
<b>Crispy Oyster</b>	26

<b>Crispy Whitefish &amp; Romaine</b>	22
avocado, sungold tomato, pickled onions, radish, green goddess dressing	

<b>Grilled Steelhead Trout*</b>	26
jasmine rice, bok choy, miso vinaigrette	

<b>Crab &amp; Rice Bowl</b>	29
ponzu, squash, corn, scallion, sunny egg*, togarashi	

<b>Marinated Grilled Shrimp</b>	24
tabbouleh, zucchini, pickled shallots, tahini	

<b>Housemade Rigatoni</b>	26
wild-caught gulf shrimp, corn, pine nut gremolata, black pepper butter	

<b>Fried Fish Sandwich</b>	19
bibb lettuce, dill pickle and tabasco aioli*	

<b>Open-Faced Lobster BLT</b>	36
herb aioli*, sourdough, kettle chips	

<b>Grilled Chicken Sandwich</b>	17
pickled shallots, charred tomato aioli*, fries	

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

## SIDES

<b>242 Fries</b>	8	<b>Shoestring Fries</b>	8
<b>Cornbread</b>	8	<b>Buttermilk Biscuit</b>	8
maple butter		honey, rosemary butter	
<b>Grilled Corn</b>	12	<b>Crispy Shishitos</b>	10
lime crema, cotija, cilantro		roasted tomato aioli*	
<b>Green Beans</b>	12		
peanut-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.

