

LUNCH

SMOKED & CURED

grilled bread, pickled onion, crème fraîche

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

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 Tomato Salad	18
ricotta salata, pesto, garlic toast	

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.

