

LUNCH

SMOKED & CURED

grilled bread, pickled onion, crème fraîche

Classic Salmon*	14	Spicy Tuna Pâté	12
Salmon Gravlax*	14	Shrimp Pimento	12
Scallops	14	Salmon Pâté	10
BBQ Swordfish	14	The Board	39

New England Clam Chowder 13
bacon, house saltine

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

Deviled Eggs 14
trout roe*, dill

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

Heirloom Tomato Salad 16
Midnight Moon goat cheese, basil pesto, garlic toast

Griddled Crab Cake 23
grilled corn salad, basil aioli*

Green Salad 12
radish, tomatoes, roasted shallot vinaigrette

Lager Steamed Mussels 18
parsley butter, grilled sourdough

Bluefin 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
pico de gallo, jalapeño aioli*, cotija		fries, tartar sauce	

ROLLS

served with slaw & chips

Ethel's Creamy Lobster 48

Warm Buttered Lobster 48

Crispy Oyster 26

Crispy Whitefish & Romaine 22

avocado, sungold tomato, pickled onions, radish, green goddess dressing

Grilled Steelhead Trout* 26

jasmine rice, bok choy, miso vinaigrette, nori crisp

Crab & Rice Bowl 29

ponzu, squash, corn, scallion, sunny egg*, togarashi

Marinated Grilled Shrimp 24

tabbouleh, zucchini, pickled shallots, tahini

Housemade Rigatoni 26

wild-caught gulf shrimp, corn, pine nut gremolata, black pepper butter

Fried Fish Sandwich 19

bibb lettuce, dill pickle and tabasco aioli*

Grilled Chicken Sandwich 17

pickled shallots, charred tomato 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 **Blistered Shishito Peppers** 10
lime crema, cotija, cilantro roasted tomato aioli*

Green Beans 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.

