

# LUNCH

## SMOKED & CURED

grilled bread, pickled onion, crème fraîche			
<b>Classic Salmon*</b>	14	<b>Whitefish Pâté</b>	8
<b>Salmon Gravlax*</b>	14	<b>Steelhead Trout Pâté</b>	10
<b>BBQ Swordfish</b>	14	<b>Spicy Tuna Pâté</b>	12
<b>Scallop</b>	14	<b>Shrimp Pimento</b>	12
<b>Steelhead Trout Pastrami</b>	14	<b>The Board</b>	39
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<b>New England Clam Chowder</b>	13		
bacon, house saltine			
<b>Oyster Slider</b>	5		
chili-lime aioli*, pickled onion, arugula			
<b>Green Salad</b>	12		
radish, cherry tomato, roasted shallot vinaigrette			
<b>Heirloom Tomato Salad</b>	16		
mozzarella, basil pesto, garlic toast			
<b>Lettuce Cups</b>	14		
crispy oyster, pickled vegetable, togarashi aioli*			
<b>Deviled Eggs</b>	14		
trout roe*, dill			
<b>Griddled Crab Cake</b>	23		
grilled corn salad, basil aioli*			
<b>Lager Steamed Mussels</b>	18		
parsley butter, grilled sourdough			
<b>Tuna Tartare*</b>	21		
sesame, lime, cucumber			

## FRIED

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

## ROLLS

served with slaw & chips	
<b>Ethel's Creamy Lobster</b>	42
<b>Warm Buttered Lobster</b>	42
<b>Crispy Oyster</b>	26
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<b>Crispy Whitefish and Romaine</b>	22
avocado, sungold tomato, pickled onions, radish, green goddess dressing	
<b>Grilled Salmon*</b>	32
jasmine rice, tatsoi, miso vinaigrette, furikake	
<b>Crab &amp; Rice Bowl</b>	32
ponzu, squash, corn, scallion, sunny egg*, togarashi	
<b>Marinated Grilled Shrimp</b>	24
tabbouleh, grilled zucchini, pickled shallots, tahini	
<b>Housemade Rigatoni</b>	26
wild caught gulf shrimp, corn, pine nut gremolata, black pepper butter	
<b>Bluefin Tuna Melt</b>	20
bacon, cheddar, kettle chips	
<b>Fried Fish Sandwich</b>	19
bibb lettuce, dill pickle and tabasco aioli*	
<b>Lobster BLT</b>	42
garlic aioli*, warm buttered lobster, 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*	

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.

