

LUNCH

SMOKED & CURED

grilled bread, pickled onion, crème fraîche

Classic Salmon*	14	Whitefish Pâté	8
Salmon Gravlax*	14	Shrimp Pimento	12
BBQ Swordfish	14	The Board	39
Steelhead Trout Pâté	12		

New England Clam Chowder	13
bacon, house saltine	

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

Green Salad	12
radish, cherry tomato, roasted shallot vinaigrette	

Heirloom Tomato Salad	16
mozzarella, basil pesto, garlic toast	

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

Deviled Eggs	14
trout roe*, dill	

Griddled Crab Cake	23
grilled corn salad, basil aioli*	

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	42
Warm Buttered Lobster	42
Crispy Oyster	26

Crispy Whitefish and Romaine	22
avocado, sungold tomato, pickled onions, radish, green goddess dressing	

Grilled Steelhead Trout*	26
jasmine rice, mustard greens, miso vinaigrette, furikake	

Crab & Rice Bowl	32
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	

Bluefin Tuna Melt	20
bacon, cheddar, kettle chips	

Fried Fish Sandwich	19
bibb lettuce, dill pickle and tabasco aioli*	

Lobster BLT	42
garlic aioli*, warm buttered lobster, kettle chips	

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	Crispy Shishitos	10
lime crema, cotija, cilantro		roasted tomato aioli*	
Romano Beans	12		
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.

