

# LUNCH

## SMOKED & CURED

grilled bread, pickled onion, crème fraîche

<b>Salmon Gravlax*</b>	14	<b>Salmon Pâté</b>	10
<b>Classic Salmon*</b>	14	<b>Whitefish Pâté</b>	9
<b>Swordfish Pastrami</b>	12	<b>Smoked Scallop</b>	14
<b>Halibut Conserva</b>	12	<b>The Board</b>	39
<b>Shrimp Pimento</b>	12		

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

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

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

<b>Deviled Eggs</b>	10
smoked trout roe*, dill	

<b>Green Salad</b>	12
radish, carrot, croutons, roasted shallot vinaigrette	

<b>Roasted Beet Salad</b>	12
whipped feta, pistachio & za'atar dukkah	

<b>Lager Steamed Mussels</b>	16
parsley butter, grilled sourdough	

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

## FRIED

<b>Sparrow Arc Potato Croquettes</b>	16	<b>Beer Battered Fish &amp; Chips</b>	26
smoked pollock, salsa verde		malt vinegar aioli*	

<b>Calamari</b>	16	<b>Oysters</b>	19 / 36
jalapeño, togarashi aioli*		fries, tartar sauce	

<b>Fish Tacos</b>	16		
pinapple salsa, tomatillo, cotija			

## ROLLS

served with slaw & chips

<b>Ethel's Creamy Lobster</b>	42
<b>Warm Buttered Lobster</b>	42
<b>Crispy Oyster</b>	26

<b>Shrimp Tempura Green Salad</b>	23
orange, sesame, sriracha vinaigrette, cucumber	

<b>Griddled Crab Cake</b>	23
apple and fennel salad, tarragon aioli*	

<b>Grilled Salmon*</b>	24
marinated chickpeas, cumin vinaigrette, avocado crema	

<b>Fried Fish Sandwich</b>	23
spicy tartar sauce, dill pickle, bibb lettuce	

<b>Crispy Crab Rice Bowl*</b>	27
oyster mushrooms, broccoli, soy egg*	

<b>Housemade Pasta</b>	25
shrimp, rapini, cacio e pepe butter	

<b>Griddled Salmon Burger</b>	18
tzatziki, marinated cucumbers, za'atar, chips	

<b>Fried Chicken Sandwich</b>	17
tobasco aioli*, coleslaw, fries	

<b>Short Rib Melt</b>	18
cheddar, horseradish, chips	

<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
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<b>Cornbread</b>	8	<b>Crispy Brussels Sprouts</b>	12
maple butter		sweet chili	

<b>Buttermilk Biscuit</b>	8	<b>Cauliflower</b>	12
honey, rosemary butter		lemon ricotta, brioche 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.

