

LUNCH

SMOKED & CURED

grilled bread, pickled onion, crème fraîche

Classic Salmon*	14	Whitefish Pâté	9
Salmon Gravlax*	14	Shrimp Pimento	12
Swordfish Pastrami	12	The Board	39

New England Clam Chowder	13
bacon, house saltine	

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

Green Salad	12
radish, carrot, croutons, roasted shallot vinaigrette	

Grilled Asparagus Salad	16
whipped goat cheese, pistachio, balsamic	

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

Spicy Shrimp Wontons	16	Beer Battered Fish & Chips	26
soy sauce		malt vinegar aioli*	

Fish Tacos	16	Oysters	19 / 36
pineapple salsa, tomatillo, cotija		fries, tartar sauce	

ROLLS

served with slaw & chips

Ethel's Creamy Lobster	58
-------------------------------	-----------

Warm Buttered Lobster	58
------------------------------	-----------

Crispy Oyster	26
----------------------	-----------

Crispy Whitefish and Romaine	22
avocado, orange, buttermilk dressing	

Grilled Salmon*	29
chilled pearl pasta salad, snap peas, citrus aioli*	

Crab Rice Bowl	25
snap peas, leeks, ginger, sunny egg*	

Griddled Salmon Burger	18
smashed avocado, arugula, spicy aioli*	

Fried Fish Sandwich	19
spicy tartar sauce, dill pickle, bibb lettuce	

Grilled Shrimp Grain Bowl	24
chickpeas, black lentils, asparagus, roasted garlic vinaigrette, tzatziki	

Griddled Crab Cake	23
citrus salad, green goddess dressing	

Housemade Spaghetti	24
shrimp, broccoli rabe, anchovy butter	

Fried Chicken Sandwich	17
bacon, lettuce, garlic 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 Asparagus	12	Broccoli Rabe	12
lemon aioli*		citrus vinaigrette	

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.

