

LUNCH

SMOKED & CURED

grilled bread, pickled onion, crème fraîche

Classic Salmon*	14	Whitefish Pâté	8
Salmon Gravlax*	14	Salmon Pâté	10
Rainbow Trout	14	Spicy Tuna Pâté	14
Razor Clam Escabeche	12	The Board	39
Chili Rubbed Mackerel	14		

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

New England Clam Chowder	13		
bacon, house saltine			

Lobster Bisque	13		
brioche croutons, crème fraîche, brown butter knuckles			

Asian Pear & Castelfranco Radicchio Salad	16		
spiced walnuts, pomegranate, apple cider vinaigrette			

Green Salad	12		
radish, cucumber, roasted shallot vinaigrette			

Deviled Eggs	14		
trout roe*, dill			

Crispy Lobster Tacos	16		
mango salsa, avocado mousse, cilantro			

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

Griddled Crab Cake	23		
Calabrian chili aioli*, frisée, citrus salad, pistachios			

Lager Steamed Mussels	18		
parsley butter, grilled sourdough			

Tuna Tartare*	21		
sesame, lime, cucumber			

FRIED

Calamari	16	Beer Battered Fish & Chips	26
jalapeño, togarashi aioli*		malt vinegar aioli*	

Whitefish Arancini	14	Oysters	19 / 36
lemon & black pepper aioli*		fries, tartar sauce	

Fish Tacos	16		
red cabbage slaw, chipotle aioli*, cotija			

ROLLS

served with slaw & chips

Ethel's Creamy Lobster	56
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Warm Buttered Lobster	56
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Crispy Oyster	26
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Crispy Whitefish & Romaine	22
avocado, pickled onions, radish, green goddess dressing	

Grilled Salmon*	26
jasmine rice, broccoli rabe, miso vinaigrette, nori crisp	

Shrimp & Grits	24
bacon, Swiss chard, bell pepper	

Wild Gulf Shrimp Rigatoni	26
spicy tomato sauce, spinach, herb breadcrumbs	

Crab & Rice Bowl	29
ponzu, carrot, shiitake mushroom, scallion, sunnyside egg*	

Grilled Chicken Sandwich	17
pickled shallots, tarragon aioli*, fries	

Grilled Salmon Burger	18
pickled chili, bibb lettuce, avocado, cilantro lime aioli*	

Fried Fish Sandwich	19
bibb lettuce, dill pickle & Tabasco aioli*	

Bacon Cheddar Burger*	18
caramelized onion, shoestring fries	
[add fried oyster, togarashi aioli*, coleslaw +4]	

SIDES

242 Fries	8	Shoestring Fries	8
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Cornbread	8	Grilled Broccoli Rabe	12
maple butter		peanut chili crisp	

Brussels Sprouts	12	Crispy Red Potatoes	8
Parmesan, roasted garlic aioli*		basil chimichurri	

Buttermilk Biscuit	8		
honey, rosemary butter			

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.

