

LUNCH

SMOKED & CURED

grilled bread, pickled onion, crème fraîche

Classic Salmon*	14	Salmon Pâté	10
Salmon Gravlax*	14	Whitefish Pâté	8
Maple Salmon Belly	14	Shrimp Pimento	12
Spanish Mackerel	14	The Board	39
Tuna Toro Pastrami	16		

Deviled Eggs	14
trout roe*, dill	

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	

Green Salad	12
radish, cucumber, roasted shallot vinaigrette	

Roasted Asparagus Salad	17
creamy goat cheese, blood orange, pistachio relish, baby watercress	

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

Griddled Crab Cake	23
whole grain mustard aioli*, pickled shallots, English peas, arugula	

Blue Crab and Artichoke Dip	18
toasted baguette	

Lager Steamed Maine Mussels	18
parsley butter, grilled sourdough	

Tuna Tartare*	21
sesame, lime, cucumber	

FRIED

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

Fish Tacos	16	Beer Battered Fish & Chips	26
mango salsa, chipotle aioli*, cotija		malt vinegar aioli*	

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

Crispy Whitefish & Romaine	19
avocado, radish, toasted sesame & ginger dressing	

Blue Crab Rice Bowl	26
broccolini, ponzu, fried egg*, spring onion	

Gulf Shrimp Pasta	29
mafaldine, basil pesto, English peas, parmesan gremolata	

Pan Seared Rainbow Trout	26
carrot & tahini puree, pearl couscous, spring onion, oyster mushroom	

Grilled Salmon	26
rice and lentil pilaf, spinach, lemon butter	

Grilled Chicken Sandwich	17
arugula pesto, sundried tomato relish	

Salmon Burger	18
creamy dill cucumbers, red onion, bibb lettuce	

Bacon Cheddar Burger*	19
caramelized onion, shoestring fries	
[add fried oyster, togarashi aioli*, coleslaw +4]	

ROLLS

served with slaw & chips

Ethel's Creamy Lobster	MP
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Warm Buttered Lobster	MP
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Crispy Oyster	26
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SIDES

242 Fries	8	Grilled Asparagus	14
		hazelnut muhammara, stracciatella	

Shoestring Fries	8	Crispy Potatoes	8
		roasted pepper & tomato sauce, manchego	

Cornbread	8
maple butter	

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. Parties of 10 or more will be subject to an automatic 20% gratuity.

* 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.



CAMBRIDGE