

LUNCH

SMOKED & CURED

grilled bread, pickled onion, crème fraîche

Classic Salmon*	14	Curry Swordfish Pâté	14
Salmon Gravlax*	14	Bluefish Pâté	10
Scallop	14	Shrimp Pimento	12
Salmon Pâté	10	The Board	39

New England Clam Chowder 13
bacon, house saltine

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

Deviled Eggs 14
trout roe*, dill

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

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

Green Salad 12
radish, cucumber, roasted shallot vinaigrette

Griddled Crab Cake 23
whole grain mustard aioli*, fennel & apple salad

Lager Steamed Mussels 18
parsley butter, grilled sourdough

Tuna Tartare* 21
sesame, lime, cucumber

FRIED

Calamari jalapeño, togarashi aioli*	16	Beer Battered Fish & Chips malt vinegar aioli*	26
Whitefish Arancini lemon and black pepper aioli*	14	Oysters fries, tartar sauce	19 / 36
Fish Tacos red cabbage slaw, chipotle aioli*, Cotija	16		

ROLLS

served with slaw & chips

Ethel's Creamy Lobster 54

Warm Buttered Lobster 54

Crispy Oyster 26

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

pancetta, Swiss chard, bell pepper

Wild Gulf Shrimp Rigatoni 26

spicy tomato sauce, spinach, herb breadcrumbs

Crab & Rice Bowl 29

ponzu, broccoli, carrot, shiitake mushroom, scallion, sunnyside egg*

Grilled Chicken Sandwich 17

pickled shallots, tarragon aioli*, fries

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

Cornbread 8 **Grilled Broccoli Rabe** 12
maple butter peanut chili crisp

Buttermilk Biscuit 8 **Crispy Red Potatoes** 8
honey, rosemary butter basil chimichurri

Brussels Sprouts 12
Parmesan, roasted garlic aioli*

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.

