

LUNCH

SMOKED & CURED

grilled bread, pickled onion, crème fraîche			
Classic Salmon*	14	Whitefish Pâté	8
Salmon Gravlax*	14	Bluefish Pâté	12
Maple Salmon Belly	14	Shrimp Pimento	12
Chili Rubbed Mackerel	14	The Board	39

Deviled Eggs	14
smoked trout roe*, dill	

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

New England Clam Chowder	13
bacon, house saltine	

Lobster Bisque	14
brioche croutons, crème fraîche, brown butter knuckles	

Green Salad	12
radish, cucumber, roasted shallot vinaigrette	

Roasted Asparagus Salad	17
creamy goat cheese, 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	

Tuna Tartare*	21
sesame, lime, cucumber	

FRIED

Calamari	16	Oysters	19 / 36
jalapeño, togarashi aioli*		fries, tartar sauce	
Smoked Whitefish Arancini	16	Beer Battered Fish & Chips	26
citrus aioli*		malt vinegar aioli*	
Fish Tacos	16	Fried Fish Sandwich	19
mango salsa, chipotle aioli*, cotija		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 Trout	32
rice and lentil pilaf, spinach, lemon butter	

Grilled Salmon	26
pearl pasta salad, snap peas, dill yogurt, za'atar vinaigrette	

Bluefin Tuna Melt	20
cheddar, dill pickle, bacon, sourdough, housemade chips	

Grilled Chicken Sandwich	17
calabrian chili aioli*, cheddar, avocado	

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
Warm Buttered Lobster	MP
Crispy Oyster	26

SIDES

242 Fries	8	Roasted Spicy Broccolini	12
		shallot & pickled chilis	
Shoestring Fries	8	Grilled Asparagus	14
		hazelnut muhammara, stracciatella	
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