

LUNCH

SMOKED & CURED

grilled bread, pickled onion, crème fraîche

Classic Salmon*	14	Salmon Pâté	10
Salmon Gravlax*	14	Shrimp Pimento	12
Maple Salmon Belly	14	The Board	39
Whitefish Pâté	8		

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 Pea tendrils			

Tuna Tartare*	21		
sesame, lime, cucumber			

Blue Crab and Artichoke Dip	18		
toasted baguette			

Lager Steamed Maine Mussels	18		
parsley butter, grilled sourdough			

FRIED

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

Fish Tacos	16	Smoked Cod Croquettes	15
mango salsa, chipotle aioli*, cotija		citrus aioli*	

Fried Fish Sandwich	19	Beer Battered Fish & Chips	26
bibb lettuce, dill pickle & Tabasco aioli		malt vinegar aioli*	

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

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

Blue Crab Rice Bowl	26
broccolini, ponzu, fried egg*, scallion	

Wild Gulf Shrimp Pasta	29
housemade mafaldine, black pepper, English peas, basil pesto, meyer lemon	

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	

Bacon Cheddar Burger*	18
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	Crispy Potatoes	8
		roasted pepper & tomato sauce, manchego	

Cornbread	8	Shoestring Fries	8
maple butter			

Roasted Spicy Broccolini	12	Buttermilk Biscuit	8
fresno, shallot		honey, rosemary butter	

Grilled Asparagus	14		
hazelnut muhammara, stracciatella			

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.

