

# LUNCH

## SMOKED & CURED

grilled bread, pickled onion, crème fraîche			
Classic Salmon*	14	Chili Rubbed Mackerel	14
Salmon Gravlax*	14	Whitefish Pâté	8
Smoked Scallop*	14	Shrimp Pimento	12
Rainbow Trout	12	The Board	39
Swordfish Pastrami	12		

**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 Beet Salad** 16  
pomegranate, ricotta salata, pepitas, moscatel vinaigrette

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

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

**Lager Steamed Maine Mussels** 18  
parsley butter, grilled sourdough

**Blue Crab and Artichoke Dip** 18  
grilled baguette

## FRIED

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

**Fish Tacos** 16 **Oysters** 19 / 36  
red cabbage slaw, chipotle aioli\*, cotija fries, tartar sauce

**Fried Fish Sandwich** 19  
bibb lettuce, dill pickle & Tabasco 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  
broccoli, ponzu, fried egg\*, scallion

**Wild Gulf Shrimp** 29  
housemade pasta, black pepper, broccoli rabe, meyer lemon

**Pan Seared Rainbow Trout** 26  
Israeli couscous, chickpeas, turmeric roasted cauliflower, herb vinaigrette

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

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

## ROLLS

served with slaw & chips

**Ethel's Creamy Lobster** 58

**Warm Buttered Lobster** 58

**Crispy Oyster** 26

## SIDES

**242 Fries** 8 **Shoestring Fries** 8

**Cornbread** 8 **Roasted Spicy Broccoli** 12  
maple butter freso, shallot

**Brussels Sprouts** 12 **Crispy Potatoes** 8  
Parmesan, roasted garlic aioli\* roasted pepper, tomato sauce, manchego

**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.

