

LUNCH

SMOKED & CURED

grilled bread, pickled onion, crème fraîche

Classic Salmon*	14	Salmon Pâté	10
Salmon Gravlax*	14	Whitefish Pâté	8
Chili Rubbed Mackerel	14	Shrimp Pimento	12
Scallop	14	The Board	39
Eel Toast	12		

Deviled Eggs	14
trout roe*, dill	

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

New England Clam Chowder	13
bacon, house saltine	

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, frisée	

Tuna Tartare*	21
sesame, lime, cucumber	

Lager Steamed Maine Mussels	18
parsley butter, grilled sourdough	

Blue Crab and Artichoke Dip	18
grilled baguette	

Swordfish Meatballs	14
Parmesan, tomato sauce	

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, broccoli rabe, meyer lemon	

Pan Seared Rainbow Trout	26
carrot and tahini puree, pearl couscous, carrot, spring onion, cauliflower	

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	Shoestring Fries	8
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Cornbread	8	Buttermilk Biscuit	8
maple butter		honey, rosemary butter	

Crispy Potatoes	8	Roasted Spicy Broccolini	12
roasted pepper & tomato sauce, manchego		fresno, shallot	

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.

