

# LUNCH

## SMOKED & CURED

grilled bread, pickled onion, crème fraîche

Classic Salmon*	14	Whitefish Pâté	8
Salmon Gravlax*	14	Shrimp Pimento	12
Chili Rubbed Mackerel	14	Salmon Pâté	10
Red Snapper	14	Spicy Tuna Pâté	14
Maple Salmon Belly	14	The Board	39

<b>New England Clam Chowder</b>	13
bacon, house saltine	

<b>Oyster Slider</b>	5
chili-lime aioli*, pickled onion, arugula	

<b>Deviled Eggs</b>	14
trout roe*, dill	

<b>Lettuce Cups</b>	14
crispy oyster, pickled vegetable, togarashi aioli*	

<b>Green Salad</b>	12
radish, cucumber, roasted shallot vinaigrette	

<b>Asian Pear &amp; Castelfranco Radicchio Salad</b>	16
spiced walnuts, pomegranate, apple cider vinaigrette	

<b>Griddled Crab Cake</b>	23
Calabrian chili aioli*, frisée, citrus salad, pistachios	

<b>Tuna Tartare*</b>	21
sesame, lime, cucumber	

## FRIED

<b>Calamari</b>	16	<b>Beer Battered Fish &amp; Chips</b>	26
jalapeño, togarashi aioli*		malt vinegar aioli*	
<b>Jonah Crab Arancini</b>	14	<b>Oysters</b>	19 / 36
lemon & black pepper aioli*		fries, tartar sauce	
<b>Fish Tacos</b>	16		
red cabbage slaw, chipotle aioli*, cotija			

## ROLLS

served with slaw & chips

<b>Ethel's Creamy Lobster</b>	56
<b>Warm Buttered Lobster</b>	56
<b>Crispy Oyster</b>	26

<b>Crispy Whitefish &amp; Romaine</b>	22
avocado, pickled onions, radish, green goddess dressing	

<b>Grilled Salmon*</b>	26
jasmine rice, broccoli rabe, miso vinaigrette, nori crisp	

<b>Shrimp &amp; Grits</b>	24
bacon, Swiss chard, bell pepper	

<b>Wild Gulf Shrimp Rigatoni</b>	26
spicy tomato sauce, spinach, herb breadcrumbs	

<b>Crab &amp; Rice Bowl</b>	29
ponzu, carrot, shiitake mushroom, scallion, sunnyside egg*	

<b>Tuna Melt</b>	25
cheddar, bacon, pickles, chips	

<b>Grilled Chicken Sandwich</b>	17
pickled shallots, tarragon aioli*, fries	

<b>Grilled Salmon Burger</b>	18
pickled chili, bibb lettuce, avocado, cilantro lime aioli*	

<b>Fried Fish Sandwich</b>	19
bibb lettuce, dill pickle & Tabasco aioli*	

<b>Bacon Cheddar Burger*</b>	18
caramelized onion, shoestring fries	
[add fried oyster, togarashi aioli*, coleslaw	

## SIDES

<b>242 Fries</b>	8	<b>Shoestring Fries</b>	8
<b>Cornbread</b>	8	<b>Grilled Broccoli Rabe</b>	12
maple butter		peanut chili crisp	
<b>Brussels Sprouts</b>	12	<b>Crispy Red Potatoes</b>	8
Parmesan, roasted garlic aioli*		basil chimichurri	
<b>Buttermilk Biscuit</b>	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. +4]

