## **LUNCH**

## **SMOKED & CURED**

grilled bread, pickled onion, o	rème fraîche	
Classic Salmon*	14 Salmon Pâté	10
Salmon Gravlax*	14 Whitefish Pâté	8
Scallop	14 Shrimp Pimento	12
Maple Salmon Belly	14 The Board	39
Swordfish Pastrami	14	
New England Clam Chowder bacon, house saltine		13
Oyster Slider chili-lime aïoli*, pickled onion	, watercress	5
<b>Deviled Eggs</b> trout roe*, dill		14
<b>Lettuce Cups</b> crispy oyster, pickled vegetab	le, togarashi aïoli*	14
<b>Lobster Tacos</b> mango salsa, avocado, red be	ll pepper	21
Asian Pear & Castelfranco Ra spiced walnuts, pomegranate		16
<b>Green Salad</b> radish, cucumber, roasted sha	allot vinaigrette	12
<b>Griddled Crab Cake</b> whole grain mustard aïoli*, fe	nnel & apple salad	23
<b>Lager Steamed Mussels</b> parsley butter, grilled sourdou	ıgh	18
Tuna Tartare* sesame, lime, cucumber		21

FRIED				
Calamari jalapeño, togarashi aïoli*	16	Beer Battered Fish & Chips malt vinegar aïoli*	26	
Whitefish Arancini lemon and black pepper aïoli*	14	<b>Oysters</b> fries, tartar sauce	19/36	
Fish Tacos	16			

red cabbage slaw, chipotle aïoli\*, Cotija

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.

## **ROLLS**

served with slaw & chips				
Ethel's Creamy Lobster Warm Buttered Lobster			54	
			54	
Crispy Oyster				
Crispy Whitefish & Romaine avocado, pickled onions, radish, green goddess dressing				
Grilled Salmon* jasmine rice, broccoli rabe, miso vinaigrette, nori crisp				
Shrimp & Grits pancetta, Swiss chard, bell pepper			24	
Wild Gulf Shrimp Rigatoni spicy tomato sauce, spinach, herb breadcrumbs			26	
<b>Crab &amp; Rice Bowl</b> ponzu, broccoli, carrot, shiitake mushroom, scallion, sunnyside egg*			29	
<b>Grilled Chicken Sandwich</b> pickled shallots, tarragon aïoli*, fri	es		17	
Fried Fish Sandwich bibb lettuce, dill pickle & Tabasco aïoli*				
<b>Grilled Salmon Burger</b> pickled chili, bibb lettuce, avocado, cilantro lime aïoli*			18	
Bacon Cheddar Burger* caramelized onion, shoestring fries [add fried oyster, togarashi aïoli*, coleslaw +4]			18	
SIDES				
242 Fries	8	Shoestring Fries	8	
<b>Cornbread</b> maple butter	8	<b>Grilled Broccoli Rabe</b> peanut chili crisp	12	
Buttermilk Biscuit honey, rosemary butter	8	Crispy Red Potatoes basil chimichurri	8	
<b>Brussels Sprouts</b> Parmesan, roasted garlic aïoli*	12		4	

<sup>\*</sup> 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.

