

LUNCH

SMOKED & CURED

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| grilled bread, pickled onion, crème fraîche | | | |
| Salmon Gravlax* | 14 | Whitefish Pâté | 8 |
| Maple Salmon Belly | 14 | Salmon Pâté | 10 |
| Hama Hama Oysters | 12 | Shrimp Pimento | 12 |
| Classic Salmon* | 14 | The Board | 39 |
| Spicy Tuna Pâté | 14 | | |

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

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| New England Clam Chowder | 13 |
| bacon, house saltine | |

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| Lobster Bisque | 13 |
| brioche croutons, crème fraîche, brown butter knuckles | |

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| Deviled Eggs | 14 |
| trout roe*, dill | |

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

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| Green Salad | 12 |
| radish, cucumber, roasted shallot vinaigrette | |

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| Roasted Beet Salad | 16 |
| pomegranate vinaigrette, ricotta salata, pepitas, arugula | |

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

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

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| Tuna Tartare* | 21 |
| sesame, lime, cucumber | |

FRIED

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| 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 | |

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| Crispy Whitefish & Romaine | 22 |
| avocado, pickled onions, radish, green goddess dressing | |

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| Grilled Salmon* | 26 |
| jasmine rice, bok choy, miso broth, nori crisp | |

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| Roasted Marinated Shrimp | 24 |
| creamy polenta, bacon, Swiss chard, bell pepper | |

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| Pan Seared Rainbow Trout | 26 |
| smashed fingerling potatoes, garlic, spinach, herb butter* | |

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| Tuna Melt | 25 |
| cheddar, bacon, pickles, chips | |

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| Wild Gulf Shrimp | 29 |
| mafaldine, cacio butter, broccoli rabe, meyer lemon | |

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| Crispy Chicken Sandwich | 17 |
| sriracha honey, coleslaw, b & b pickles | |

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| Grilled Salmon Burger | 18 |
| pickled chili, bibb lettuce, avocado, cilantro lime aioli* | |

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| Fried Fish Sandwich | 19 |
| bibb lettuce, dill pickle & Tabasco aioli* | |

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

ROLLS

served with slaw & chips

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| Ethel's Creamy Lobster | 58 |
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| Warm Buttered Lobster | 58 |
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| Crispy Oyster | 26 |
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SIDES

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| 242 Fries | 8 | Shoestring Fries | 8 |
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| Cornbread | 8 | Grilled Broccoli Rabe | 12 |
| maple butter | | peanut chili crisp | |

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

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| 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.

