

# LUNCH

## SMOKED & CURED

grilled bread, pickled onion, crème fraîche

<b>Classic Salmon*</b>	<b>14</b>	<b>Whitefish Pâté</b>	<b>8</b>
<b>Salmon Gravlax*</b>	<b>14</b>	<b>Bluefish Pâté</b>	<b>12</b>
<b>Chili Rubbed Mackerel</b>	<b>14</b>	<b>Shrimp Pimento</b>	<b>12</b>
<b>Swordfish Pastrami</b>	<b>14</b>	<b>The Board</b>	<b>39</b>

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

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

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

<b>Lobster Bisque</b>	<b>13</b>
brioche croutons, crème fraîche, brown butter knuckles	

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

<b>Roasted Asparagus Salad</b>	<b>17</b>
creamy goat cheese, blood orange, pistacio relish, baby watercress	

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

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

<b>Lager Steamed Maine Mussels</b>	<b>18</b>
parsley butter, grilled sourdough	

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

<b>Blue Crab and Artichoke Dip</b>	<b>18</b>
grilled baguette	

## FRIED

<b>Calamari</b>	<b>16</b>	<b>Oysters</b>	<b>19 / 36</b>
jalapeño, togarashi aioli*		fries, tartar sauce	
<b>Fish Tacos</b>	<b>16</b>	<b>Smoked Cod Croquettes</b>	<b>15</b>
mango salsa, chipotle aioli*, cotija		citrus aioli*	
<b>Fried Fish Sandwich</b>	<b>19</b>	<b>Beer Battered Fish &amp; Chips</b>	<b>26</b>
bibb lettuce, dill pickle & Tabasco aioli		malt vinegar aioli*	

<b>Crispy Whitefish &amp; Romaine</b>	<b>19</b>
avocado, radish, toasted sesame & ginger dressing	

<b>Blue Crab Rice Bowl</b>	<b>26</b>
broccoli, ponzu, fried egg*, scallion	

<b>Wild Gulf Shrimp</b>	<b>29</b>
housemade pasta, black pepper, broccoli rabe, meyer lemon	

<b>Pan Seared Rainbow Trout</b>	<b>26</b>
Israeli couscous, chickpeas, turmeric roasted cauliflower, herb vinaigrette	

<b>Grilled Salmon*</b>	<b>26</b>
rice and lentil pilaf, spinach, lemon butter	

<b>Grilled Chicken Sandwich</b>	<b>17</b>
arugula pesto, sundried tomato relish	

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

## ROLLS

served with slaw & chips

<b>Ethel's Creamy Lobster</b>	<b>64</b>
-------------------------------	-----------

<b>Warm Buttered Lobster</b>	<b>64</b>
------------------------------	-----------

<b>Crispy Oyster</b>	<b>26</b>
----------------------	-----------

## SIDES

<b>242 Fries</b>	<b>8</b>	<b>Shoestring Fries</b>	<b>8</b>
------------------	----------	-------------------------	----------

<b>Cornbread</b>	<b>8</b>	<b>Buttermilk Biscuit</b>	<b>8</b>
maple butter		honey, rosemary butter	

<b>Brussels Sprouts</b>	<b>12</b>	<b>Roasted Spicy Broccolini</b>	<b>12</b>
Parmesan, roasted garlic aioli*		fresno, shallot	

<b>Crispy Potatoes</b>	<b>8</b>
roasted pepper & tomato sauce, manchego	

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.

