

LUNCH

SMOKED & CURED

grilled bread, pickled onion, crème fraîche

Classic Salmon*	14	Salmon Pâté	10
Salmon Gravlax*	14	Whitefish Pâté	8
Smoked Scallop*	14	Bluefish Pâté	12
Maple Salmon Belly	14	Shrimp Pimento	12
Boston Mackerel	12	The Board	39

New England Clam Chowder	13
bacon, house saltine	

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

Lobster Bisque	13
brioche croutons, crème fraîche	

Deviled Eggs	14
trout roe*, dill	

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

Smoked Salmon Toast*	15
sourdough, avocado, orange, Aleppo, pickled red onion	

Asian Pear & Castelfranco Radicchio Salad	16
spiced walnuts, pomegranate, apple cider vinaigrette	

Green Salad	12
radish, cucumber, roasted shallot vinaigrette	

Griddled Crab Cake	23
whole grain mustard aioli*, fennel & apple salad	

Lager Steamed Mussels	18
parsley butter, grilled sourdough	

FRIED

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	

Whitefish Arancini	14
lemon pepper aioli*	

ROLLS

served with slaw & chips

Ethel's Creamy Lobster	52
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Warm Buttered Lobster	52
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Crispy Oyster	26
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Crispy Whitefish & Romaine	22
avocado, pickled onions, radish, green goddess dressing	

Grilled Salmon*	26
jasmine rice, broccoli rabe, miso vinaigrette, nori crisp	

Shrimp and Grits	24
pancetta, Swiss chard, bell pepper	

Crab & Rice Bowl	29
ponzu, broccoli, carrot, shiitake mushroom, scallion, sunnyside egg*	

Grilled Chicken Sandwich	17
pickled shallots, tarragon aioli*, fries	

Wild Gulf Shrimp Rigatoni	26
spicy tomato sauce, spinach, herb breadcrumbs	

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

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

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

SIDES

242 Fries	8	Grilled Broccoli Rabe	12
		peanut chili crisp	

Cornbread	8	Shoestring Fries	8
maple butter			

Buttermilk Biscuit	8	Crispy Red Potatoes	8
honey, rosemary butter		basil chimichurri	

Brussels Sprouts	12
Parmesan, roasted garlic aioli*	

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.

