## **LUNCH**

## **SMOKED & CURED**

SIMIONED & CORED			
grilled bread, pickled onion, crème	fraîch	e	
Salmon Gravlax*	14	Chili Rubbed Spanish Mackerel	16
Classic Smoked Salmon*	14	Salmon Pâté	12
Miso-Soy Salmon Belly	14	Shrimp Pimento	14
Smoked Scallop	16	The Board	39
Oyster Slider chili-lime aïoli*, pickled onion			5
New England Clam Chowder bacon, house saltine			13
Lobster Bisque crème fraîche, brioche croutons			14
<b>Green Salad</b> radish, cucumber, carrot, roasted s	hallot	vinaigrette	12
<b>Lettuce Cups</b> crispy oyster, pickled vegetables, to	ogaras	hi aïoli*	14
<b>Red Beet Salad</b> frisée, pomegranate, mojo verde, s	uncho	ke chips, avocado-feta mousse	16
Tuna Tartare* cucumber, sriracha, sesame, lime			21
<b>Griddled Crab Cake</b> crispy chickpeas, Meyer lemon, pic	kled c	hilies, dill-tahini aïoli*	23
Crispy Chicken Biscuit Slider bibb lettuce, dill pickle aïoli*			7
Blue Crab & Artichoke Dip garlic bread			18
<b>Lager Steamed Maine Mussels</b> parsley butter, grilled sourdough			18
FRIED			
Oysters 1 fries, tartar sauce	9/36	Beer Battered Fish & Chips malt vinegar aïoli*	29
Fish Tacos pineapple salsa, red cabbage, chipotle	18 mayo		

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.

Grilled Shrimp Caesar little gem lettuce, white anchovy, sourdough crouton, Parmesan, hard boiled eg				
Salmon Poké Bowl* brown rice, avocado, bok choy, pickled vegetables, hoisin aïoli, pineapple				
Crispy Fish Sandwich lettuce, dill pickle, red onion, chili-yuzu aïoli*				
<b>Grilled Salmon*</b> roasted potatoes, beech mushrooms, spinach, cipollinis, dill butter				
Harissa Marinated Monkfish Kebab farro, apple, orange, butternut squash, tzatziki				
Crab Fried Rice Brussels sprouts, broccoli, red bell pepper, miso, sunny egg*, scallion				
Crispy Atlantic Cod sweet potato, pickled red onion, arugula, Parmesan, remoulade*				
Wild Caught Gulf Shrimp Casarecce broccoli rabe, confit garlic, Calabria		li, basil gremolata, Parmesan cream	28	
Crispy Chicken Cutlet on Ciabatta basil pesto, prosciutto, mozzarella, arugula, tomato jam				
Bacon Cheddar Burger* caramelized onion, shoestring fries [add fried oyster, togarashi aïoli, coleslaw +4]				
ROLLS				
served with slaw & chips				
Ethel's Creamy Lobster			58	
Warm Buttered Lobster			58	
Oyster Po'Boy*			26	
Crispy Shrimp*			29	
SIDES				
Sweet & Sour Brussels Sprouts sambal, hoisin aïoli*	11	242 Fries	8	
<b>Grilled Broccoli Rabe</b> goat cheese, pistachio-chili crisp	12	Shoestring Fries	8	
Cornbread maple butter	8		F	
Buttermilk Biscuit honey, rosemary butter	8		7	

<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.

