

LUNCH

SMOKED & CURED

grilled bread, pickled onion, crème fraîche

Salmon Gravlox*	14	Salmon Pâté	12
Classic Smoked Salmon*	14	Bluefish Pâté	12
Curried Mackerel	14	Shrimp Pimento	14
Beet Cured Tautog*	14	The Board	39
Whitefish Pâté	8		

Oyster Slider	5
chili-lime aioli*, pickled onion	

Crispy Chicken Biscuit Slider	7
bibb lettuce, dill pickle aioli*	

New England Clam Chowder	13
bacon, house saltine	

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

Lager Steamed Mussels	18
parsley butter, grilled sourdough	

Griddled Crab Cake	23
grape & fennel salad, remoulade*	

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

Blue Crab & Artichoke Dip	18
garlic bread	

Tuna Tartare*	21
cucumber, sriracha, sesame, lime	

FRIED

Fish Tacos	18	Oysters	19 / 36
papaya salsa, radish, lime crema, cilantro		fries, tartar	

Beer Battered Fish & Chips	26
malt vinegar aioli*	

ROLLS

served with slaw & chips

Ethel's Creamy Lobster	42
-------------------------------	----

Warm Buttered Lobster	42
------------------------------	----

Oyster Po'Boy*	26
-----------------------	----

Crispy Shrimp*	29
-----------------------	----

Littleneck Clam Pasta	19
poblano pepper, escarole, lobster roe butter	

Blue Crab Rice Bowl*	27
lime ponzu, shishito peppers, carrot, miso aioli, soy egg	

Grilled Salmon*	24
butternut squash, fennel, pomegranate, curried squash purée	

Crispy Fish Sandwich	18
lettuce, dill pickle, red onion, yuzu chili aioli*	

Tuna Caesar Salad	19
capers, hard boiled egg, focaccia breadcrumbs, Parmesan dressing	

Short Rib Melt	18
gryère, caramelized onion, pickled chili, french roll	

Grilled Spicy Chicken Sandwich	16
bibb lettuce, avocado, cheddar	

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

SIDES

Roasted Delicata Squash	12	242 Fries	8
salsa macha, almond, feta			

Buttermilk Biscuit	12	Shoestring Fries	8
honey, rosemary butter			

Cornbread	8		
maple butter			

* 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.



BOSTON

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.