

LUNCH

SMOKED & CURED

grilled bread, pickled onion, crème fraîche

Salmon Gravlox*	14	Salmon Pâté	12
Classic Smoked Salmon*	14	Bluefish Pâté	12
Miso-Soy Salmon Belly	14	Shrimp Pimento	14
Curry Whitefish Pâté	8	The Board	39

Oyster Slider

chili-lime aioli*, pickled onion

5

New England Clam Chowder

bacon, house saltine

13

Lobster Bisque

crème fraîche, brioche croutons

14

Green Salad

radish, cucumber, carrot, roasted shallot vinaigrette

12

Lettuce Cups

crispy oyster, pickled vegetables, togarashi aioli*

14

Tuna Tartare*

cucumber, sriracha, sesame, lime

21

Griddled Crab Cake

crispy chickpeas, Meyer lemon, pickled chilies, dill-tahini aioli*

23

Crispy Chicken Biscuit Slider

bibb lettuce, dill pickle aioli*

7

Blue Crab & Artichoke Dip

garlic bread

18

Lager Steamed Maine Mussels

parsley butter, grilled sourdough

18

FRIED

Calamari

jalapeño, togarashi aioli*

16

Fish Tacos

pineapple salsa, red cabbage, chipotle mayo

18

Oysters

fries, tartar sauce

19 / 36

Beer Battered Fish & Chips

malt vinegar aioli*

29

Grilled Shrimp Caesar

little gem lettuce, white anchovy, sourdough crouton, Parmesan, hard boiled egg

23

Salmon Poké Bowl*

brown rice, avocado, bok choy, pickled vegetables, hoisin aioli, pineapple

21

Crispy Fish Sandwich

lettuce, dill pickle, red onion, chili-yuzu aioli*

19

Grilled Salmon*

roasted potatoes, beech mushrooms, spinach, cipollinis, dill butter

28

Harissa Marinated Monkfish Kebab

farro, apple, orange, butternut squash, tzatziki

21

Crab Fried Rice

Brussels sprouts, broccoli, red bell pepper, miso, sunny egg*, scallion

26

Crispy Atlantic Hake

sweet potato, pickled red onion, arugula, Parmesan, remoulade*

21

Wild Caught Gulf Shrimp Casarecce

broccoli rabe, confit garlic, Calabrian chili, basil gremolata, Parmesan cream

28

Crispy Chicken Cutlet on Ciabatta

basil pesto, prosciutto, mozzarella, arugula, tomato jam

19

Bacon Cheddar Burger*

caramelized onion, shoestring fries
[add fried oyster, togarashi aioli, coleslaw +4]

18

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 aioli*

11

242 Fries

8

Grilled Broccoli Rabe

goat cheese, pistachio-chili crisp

12

Shoestring Fries

8

Cornbread

maple butter

8

Buttermilk Biscuit

honey, rosemary butter

8



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.

* 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.