

# LUNCH

## SMOKED & CURED

grilled bread, pickled onion, crème fraîche

<b>Salmon Gravlax*</b>	<b>14</b>	<b>Salmon Pâté</b>	<b>12</b>
<b>Classic Smoked Salmon*</b>	<b>14</b>	<b>Bluefish Pâté</b>	<b>12</b>
<b>BBQ Skate Cheeks</b>	<b>16</b>	<b>Shrimp Pimento</b>	<b>14</b>
<b>Whitefish Pâté</b>	<b>8</b>	<b>The Board</b>	<b>39</b>

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

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

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

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

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

<b>Crispy Chicken Biscuit Slider</b>	<b>7</b>
bibb lettuce, dill pickle aioli*	

<b>Grilled Asparagus</b>	<b>16</b>
hazelnut chili crisp, whipped goat cheese, balsamic	

<b>Blue Crab &amp; Artichoke Dip</b>	<b>18</b>
garlic bread	

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

## FRIED

<b>Oysters</b>	<b>19 / 36</b>	<b>Fish Tacos</b>	<b>18</b>
fries, tartar		pineapple, avocado, sriracha mayo	

<b>Beer Battered Fish &amp; Chips</b>	<b>27</b>	<b>Calamari</b>	<b>16</b>
malt vinegar aioli*		jalapeño, togarashi aioli*	

## ROLLS

served with slaw & chips

<b>Ethel's Creamy Lobster</b>	<b>58</b>
<b>Warm Buttered Lobster</b>	<b>58</b>
<b>Oyster Po'Boy*</b>	<b>26</b>
<b>Crispy Shrimp*</b>	<b>29</b>

<b>Smoked Salmon Toast*</b>	<b>18</b>
avocado salad, fried egg, pickled red onion, arugula	

<b>Crab Fried Rice</b>	<b>26</b>
bok choy, miso, sunny egg*, scallion	

<b>Crispy Whitefish &amp; Romaine</b>	<b>22</b>
avocado, orange, buttermilk dressing	

<b>Grilled Salmon*</b>	<b>26</b>
oyster mushroom, asparagus, potato & leek purée	

<b>Griddled Crab Cake</b>	<b>23</b>
Meyer lemon, capers, tarragon aioli*	

<b>Grilled Shrimp &amp; Grain Bowl</b>	<b>23</b>
roasted kale, English peas, herb vinaigrette	

<b>Housemade Rigatoni &amp; Littleneck Clams</b>	<b>24</b>
broccoli rabe, confit garlic, chili flake	

<b>Crispy Fish Sandwich</b>	<b>19</b>
lettuce, dill pickle, red onion, yuzu chili aioli*	

<b>Grilled Spicy Chicken Sandwich</b>	<b>16</b>
bibb lettuce, avocado, cheddar	

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

## SIDES

<b>Buttermilk Biscuit</b>	<b>8</b>	<b>242 Fries</b>	<b>8</b>
honey, rosemary butter		<b>Shoestring Fries</b>	<b>8</b>
<b>Cornbread</b>	<b>8</b>		
maple butter			
<b>Asparagus</b>	<b>12</b>		
black garlic harissa			

\* 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.

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.

