

# LUNCH

## SMOKED & CURED

grilled bread, pickled onion, crème fraîche

<b>Salmon Gravlox*</b>	14	<b>Salmon Pâté</b>	12
<b>Classic Smoked Salmon*</b>	14	<b>Bluefish Pâté</b>	14
<b>Soy-Miso Salmon Belly</b>	14	<b>Shrimp Pimento</b>	14
<b>BBQ Spanish Mackerel</b>	14	<b>The Board</b>	39
<b>Curried Whitefish Pâté</b>	8		

**Oyster Slider** 5

chili-lime aioli\*, pickled onion

**New England Clam Chowder** 13

bacon, house saltine

**Lobster Bisque** 16

crème fraîche, brioche croutons

**Green Salad** 12

radish, cucumber, carrot, roasted shallot vinaigrette

**Lettuce Cups** 14

crispy oyster, pickled vegetables, togarashi aioli\*

**Tuna Tartare\*** 21

cucumber, sriracha, sesame, lime

**Asparagus & Burrata** 22

grapefruit, black garlic bagna cauda, avocado, watercress, pistachio

**Clam Strip Bao Bun** 7

hoison, daikon pickle, sambal aioli\*

**Griddled Crab Cake** 23

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

**Blue Crab & Artichoke Dip** 18

garlic bread

**Lager Steamed Maine Mussels** 18

parsley butter, grilled sourdough

## FRIED

**Calamari** 16 **Fish Tacos** 18  
jalapeño, togarashi aioli\* pineapple salsa, red cabbage, chipotle mayo

**Oysters** 19 / 36 **Beer Battered Fish & Chips** 29  
fries, tartar sauce malt vinegar aioli\*

**Grilled Shrimp Caesar** 23

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

**Salmon Poké Bowl\*** 21

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

**Crispy Fish Sandwich** 19

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

**Grilled Salmon\*** 28

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

**Harissa Marinated Monkfish Kebab** 21

farro, apple, orange, olive, English peas, tzatziki

**Crab Fried Rice** 26

asparagus, broccoli, red bell pepper, miso, sunny egg\*, scallion

**Wild Caught Gulf Shrimp** 28

squid ink casarecce, Calabrian chili, basil gremolata, Parmesan cream

**Crispy Chicken Cutlet on Ciabatta** 19

basil pesto, prosciutto, mozzarella, arugula, tomato jam

**Bacon Cheddar Burger\*** 18

caramelized onion, shoestring fries

[add fried oyster, togarashi aioli, coleslaw +4]

## ROLLS

served with slaw & chips

**Ethel's Creamy Lobster** MP

**Warm Buttered Lobster** MP

**Oyster Po'Boy** 26

**Crispy Shrimp\*** 29

## SIDES

**Grilled Broccoli Rabe** 12 **242 Fries** 8

goat cheese, pistachio-chili crisp

**Shoestring Fries** 8

**Grilled Asparagus** 11

hazelnut picada, dill butter

**Cornbread** 8

maple butter

**Buttermilk Biscuit** 8

honey, rosemary butter



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. Parties of 10 or more will be subject to an automatic 20% gratuity.

\* 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.