

# LUNCH

## SMOKED & CURED

grilled bread, pickled onion, crème fraîche

<b>Salmon Gravlox*</b>	<b>14</b>	<b>Whitefish Pâté</b>	<b>8</b>
<b>Classic Smoked Salmon*</b>	<b>14</b>	<b>Salmon Pâté</b>	<b>12</b>
<b>Soy Miso Salmon Belly</b>	<b>14</b>	<b>Shrimp Pimento</b>	<b>14</b>
<b>Smoked Scallops</b>	<b>16</b>	<b>The Board</b>	<b>39</b>

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

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

<b>Fall Fig Toast</b>	<b>16</b>
whipped goat cheese, pickled red onion, sriracha honey, za'atar	

<b>Griddled Crab Cake</b>	<b>23</b>
grapes, celery-celery root slaw, remoulade*	

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

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

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

## FRIED

<b>Calamari</b>	<b>16</b>	<b>Fish Tacos</b>	<b>18</b>
jalapeño, togarashi aioli*		pineapple salsa, red cabbage, chipotle mayo	

<b>Oysters</b>	<b>19/36</b>	<b>Beer Battered Fish &amp; Chips</b>	<b>29</b>
fries, tartar		malt vinegar aioli*	

## ROLLS

served with slaw & chips

<b>Ethel's Creamy Lobster</b>	<b>54</b>
<b>Warm Buttered Lobster</b>	<b>54</b>
<b>Oyster Po'Boy*</b>	<b>26</b>
<b>Crispy Shrimp*</b>	<b>29</b>

<b>Grilled Shrimp Caesar</b>	<b>23</b>
little gem lettuce, white anchovy, sourdough crouton, Parmesan, hard boiled egg	

<b>Salmon Poké Bowl*</b>	<b>21</b>
brown rice, avocado, cherry tomato, pickled vegetables, sambal aioli	

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

<b>Grilled Salmon*</b>	<b>26</b>
red kuri squash purée, broccoli rabe, cipollinis	

<b>Grilled Swordfish Kebab</b>	<b>24</b>
farro, apple, orange, butternut squash, tzatziki	

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

<b>Wild Caught Gulf Shrimp Spaghetti</b>	<b>36</b>
broccoli rabe, basil, Parmesan, rosemary breadcrumbs, smoked uni butter	

<b>Crispy Chicken Cutlet on Ciabatta</b>	<b>19</b>
basil pesto, prosciutto, mozzarella, arugula, tomato jam	

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

## SIDES

<b>Cornbread</b>	<b>8</b>	<b>242 Fries</b>	<b>8</b>
maple butter		<b>Shoestring Fries</b>	
<b>Buttermilk Biscuit</b>	<b>8</b>		
honey, rosemary butter			
<b>Maple Glazed Acorn Squash</b>	<b>12</b>		
ricotta, cranberry & pecan granola			



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.