

# 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>Smoked Scallops</b>	16	<b>Shrimp Pimento</b>	14
<b>Soy-Miso Salmon Belly</b>	14	<b>The Board</b>	39
<b>Curried Whitefish Pâté</b>	8		

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

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

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

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

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

<b>Asparagus &amp; Burrata</b>	22
Harry's strawberries, avocado, watercress, pistachio dukkah	

<b>Clam Strip Bao Bun</b>	7
hoisin, daikon pickle, sambal aioli*	

<b>Griddled Crab Cake</b>	23
crispy chickpeas, Mandarin orange, pickled chilies, dill-tahini aioli*	

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

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

## FRIED

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

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

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.

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

<b>Salmon Poké Bowl*</b>	21
brown rice, avocado, bok choy, pickled vegetables, hoisin aioli, pineapple	

<b>Ahi Tuna Tostada*</b>	23
avocado, ají amarillo, Cara Cara orange, cilantro, sesame	

<b>Crispy Soft Shell Crab Bánh Mì</b>	28
spring onion aioli*, pickled carrots, lemongrass-chili crisp, Old Bay fries	

<b>Griddled Shrimp Tacos</b>	19
tomatillo salsa, cotija, radish, cilantro slaw	

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

<b>Grilled Salmon*</b>	28
roasted potatoes, beech mushrooms, spinach, shallots, dill butter	

<b>Harissa Marinated Monkfish Kebab</b>	21
farro, apple, orange, olive, English peas, tzatziki	

<b>Crab Fried Rice</b>	26
asparagus, broccoli, red bell pepper, miso, sunny egg*, scallion	

<b>Wild Caught Gulf Shrimp Bucatini</b>	28
green garlic, broccoli rabe, Meyer lemon, cacio e pepe	

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

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

## ROLLS

served with slaw & chips

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

<b>Grilled Broccoli Rabe</b>	12	<b>242 Fries</b>	8
goat cheese, pistachio-chili crisp		<b>Shoestring Fries</b>	8

<b>Pan Roasted Asparagus</b>	11		
hazelnut picada, dill butter			

<b>Cornbread</b>	8		
maple butter			

<b>Buttermilk Biscuit</b>	8		
honey, rosemary 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