

# LUNCH

## SMOKED & CURED

grilled bread, pickled onion, crème fraîche			
Classic Smoked Salmon*	14	Bluefish Pâté	12
Salmon Gravlax*	14	Salmon Pâté	12
Soy-Miso Salmon Belly	14	Shrimp Pimento	14
BBQ Spanish Mackerel	14	The Board	39
Curried Whitefish Pâté	8		

Oyster Slider	5
chili-lime aioli*, pickled onion	

New England Clam Chowder	13
bacon, house saltine	

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
Ward's Berry Farm strawberries, avocado, watercress, pistachio dukkah	

Clam Strip Bao Bun	7
hoisin, daikon pickle, sambal aioli*	

Griddled Crab Cake	23
crispy chickpeas, orange, 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*	

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.

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, hoisin aioli, pineapple	

Griddled Shrimp Tacos	19
tomatillo salsa, black beans, cotija, avocado, radish, cilantro slaw	

Crispy Fish Sandwich	19
lettuce, dill pickle, red onion, chili-yuzu aioli*	

Grilled Salmon*	28
corn, bell pepper, asparagus, spinach	

Harissa Marinated Monkfish Kebab	21
farro, apple, olive, cherry tomato, tzatziki	

Crab Fried Rice	26
asparagus, broccoli, red bell pepper, miso, sunny egg*, scallion	

Wild Caught Gulf Shrimp Bucatini	28
cherry tomato, sweet corn, shishito peppers, Calabrian chili	

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
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Warm Buttered Lobster	MP
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Oyster Po'Boy	26
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Crispy Shrimp*	29
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## SIDES

Roasted Sweet Corn	11	242 Fries	8
black garlic butter, queso fresco, cumin crema		Shoestring Fries	8
Cornbread	8		
maple butter			
Buttermilk Biscuit	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