

LUNCH

SMOKED & CURED

grilled bread, pickled onion, crème fraîche			
Salmon Gravlax*	14	Salmon Pâté	12
Classic Smoked Salmon*	14	Bluefish Pâté	12
Soy-Miso Salmon Belly	14	Shrimp Pimento	14
Curry Whitefish Pâté	8	The Board	39
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Oyster Slider			5
chili-lime aioli*, pickled onion			
New England Clam Chowder			13
bacon, house saltine			
Lobster Bisque			14
crème fraîche, brioche croutons			
Green Salad			12
radish, cucumber, carrot, roasted shallot vinaigrette			
Lettuce Cups			14
crispy oyster, pickled vegetables, togarashi aioli*			
Red Beet Salad			16
frisée, pomegranate, mojo verde, sunchoke chips, avocado-feta mousse			
Tuna Tartare*			21
cucumber, sriracha, sesame, lime			
Griddled Crab Cake			23
crispy chickpeas, Meyer lemon, pickled chilies, dill-tahini aioli*			
Crispy Chicken Biscuit Slider			7
bibb lettuce, dill pickle aioli*			
Blue Crab & Artichoke Dip			18
garlic bread			
Lager Steamed Maine Mussels			18
parsley butter, grilled sourdough			
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FRIED			
Calamari	16	Fish Tacos	18
jalapeño, togarashi aioli*			
Oysters	19 / 36	Beer Battered Fish & Chips	29
fries, tartar malt vinegar aioli*			

ROLLS

served with slaw & chips			
Ethel's Creamy Lobster			56
Warm Buttered Lobster			56
Oyster Po'Boy*			26
Crispy Shrimp*			29
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Grilled Shrimp Caesar			23
little gem lettuce, white anchovy, sourdough crouton, Parmesan, hard boiled egg			
Salmon Poké Bowl*			21
brown rice, avocado, blood orange, pickled vegetables, sambal aioli			
Crispy Fish Sandwich			19
lettuce, dill pickle, red onion, yuzu chili aioli*			
Pan Roasted Steelhead Trout			28
roasted potatoes, beech mushrooms, spinach, cipollinis, dill butter			
Harissa Marinated Swordfish Kebab			21
farro, apple, orange, butternut squash, tzatziki			
Crab Fried Rice			26
Brussels sprouts, broccoli, red bell pepper, miso, sunny egg*, scallion			
Wild Caught Gulf Shrimp Spaghetti			26
broccoli rabe, basil, Parmesan, rosemary breadcrumbs, cacio e pepe butter			
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]			
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SIDES			
Cornbread	8	242 Fries	8
maple butter			
Buttermilk Biscuit	8	Shoestring Fries	8
honey, rosemary butter			
Maple Glazed Acorn Squash	12		
feta, 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.