

LUNCH

SMOKED & CURED

grilled bread, pickled onion, crème fraîche

Salmon Gravlox* 14 **Salmon Pâté** 12

Classic Smoked Salmon* 14 **Shrimp Pimento** 14

Whitefish Pâté 8 **The Board** 39

Green Salad 12

radish, cucumber, carrot, roasted shallot vinaigrette

Lettuce Cups 14

crispy oyster, pickled vegetable, togarashi aioli*

Deviled Eggs* 14

smoked salmon, caviar

Oyster Slider 5

chili-lime aioli*, pickled onion

New England Clam Chowder 13

bacon, house saltine

Crispy Chicken Biscuit Slider 7

bibb lettuce, dill pickle aioli*

Blue Crab & Artichoke Dip 18

garlic bread

Lager Steamed Mussels 18

parsley butter, grilled sourdough

Grilled Asparagus 16

hazelnut chili crisp, whipped goat cheese, balsamic

FRIED

Oysters 19 / 36 **Fish Tacos** 18

fries, tartar pineapple, avocado, sriracha mayo, Cotija

Beer Battered Fish & Chips 27 **Calamari** 16

malt vinegar aioli* jalapeño, togarashi aioli*

ROLLS

served with slaw & chips

Ethel's Creamy Lobster 58

Warm Buttered Lobster 58

Oyster Po'Boy* 26

Crispy Shrimp* 29

Smoked Salmon Toast* 18

avocado salad, fried egg, pickled red onion, arugula

Crab Fried Rice 26

bok choy, miso, sunny egg*, scallion

Crispy Whitefish & Romaine 22

avocado, orange, buttermilk dressing

Grilled Salmon* 26

oyster mushroom, asparagus, potato & leek purée

Griddled Crab Cake 23

Meyer lemon, capers, tarragon aioli*

Grilled Shrimp & Grain Bowl 23

roasted kale, English peas, herb vinaigrette

Housemade Rigatoni & Littleneck Clams 24

broccoli rabe, confit garlic, chili flake

Crispy Fish Sandwich 19

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

Grilled Spicy Chicken Sandwich 16

bibb lettuce, avocado, cheddar

Bacon Cheddar Burger* 18

caramelized onion, shoestring fries
[add fried oyster, togarashi aioli, coleslaw +4]

SIDES

Buttermilk Biscuit 8 **242 Fries** 8

honey, rosemary butter

Cornbread 8 **Shoestring Fries** 8

maple butter

Asparagus 12

black garlic harissa

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.

