

# LUNCH

## SMOKED & CURED

grilled bread, pickled onion, crème fraîche			
<b>Salmon Gravlax*</b>	<b>14</b>	<b>Salmon Pâté</b>	<b>12</b>
<b>Classic Smoked Salmon*</b>	<b>14</b>	<b>Bluefish Pâté</b>	<b>12</b>
<b>Smoked Scallop</b>	<b>16</b>	<b>Shrimp Pimento</b>	<b>14</b>
<b>Curry Whitefish Pâté</b>	<b>8</b>	<b>The Board</b>	<b>39</b>
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<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>Lobster Bisque</b>			<b>14</b>
crème fraîche, brioche croutons			
<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>Red Beet Salad</b>			<b>16</b>
frisée, pomegranate, mojo verde, sunchoke chips, avocado-feta mousse			
<b>Tuna Tartare*</b>			<b>21</b>
cucumber, sriracha, sesame, lime			
<b>Griddled Crab Cake</b>			<b>23</b>
crispy chickpeas, Meyer lemon, pickled chilies, dill-tahini aioli*			
<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			
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<b>FRIED</b>			
<b>Calamari</b>	<b>16</b>	<b>Fish Tacos</b>	<b>18</b>
jalapeño, togarashi aioli*			
<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>56</b>		
<b>Warm Buttered Lobster</b>	<b>56</b>		
<b>Oyster Po'Boy*</b>	<b>26</b>		
<b>Crispy Shrimp*</b>	<b>29</b>		
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<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, blood orange, 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>28</b>		
roasted potatoes, beech mushrooms, spinach, cipollinis, dill butter			
<b>Harissa Marinated Swordfish Kebab</b>	<b>21</b>		
farro, apple, orange, butternut squash, tzatziki			
<b>Crab Fried Rice</b>	<b>26</b>		
Brussels sprouts, broccoli, red bell pepper, miso, sunny egg*, scallion			
<b>Wild Caught Gulf Shrimp Spaghetti</b>	<b>28</b>		
broccoli rabe, basil, Parmesan, rosemary breadcrumbs, cacio e pepe 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]			
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<b>SIDES</b>			
<b>Cornbread</b>	<b>8</b>	<b>242 Fries</b>	<b>8</b>
maple butter		<b>Shoestring Fries</b>	<b>8</b>
<b>Buttermilk Biscuit</b>	<b>8</b>		
honey, rosemary butter			
<b>Maple Glazed Acorn Squash</b>	<b>12</b>		
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.