

LUNCH

SMOKED & CURED

grilled bread, pickled onion, crème fraîche

Salmon Gravlax*	14	Whitefish Pâté	8
Classic Smoked Salmon*	14	Salmon Pâté	12
BBQ Skate Cheeks	16	Shrimp Pimento	14
Togarashi Spiced Rainbow Trout	16	The Board	39

Green Salad	12
radish, cucumber, carrot, roasted shallot vinaigrette	

Lettuce Cups	14
crispy oyster, pickled vegetable, togarashi aioli*	

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*	

Grilled Asparagus	16
hazelnut chili crisp, whipped goat cheese, balsamic	

Baked Beach Plum Oysters	16
roasted jalapeno, ramp butter	

Blue Crab & Artichoke Dip	18
garlic bread	

Lager Steamed Mussels	18
parsley butter, grilled sourdough	

FRIED

Oysters	19 / 36	Fish Tacos	18
fries, tartar		pineapple, avocado, sriracha mayo	

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		Shoestring Fries	8
Cornbread	8		
maple butter			
Asparagus	12		
black garlic harissa			

* 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.

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.

