

LUNCH

SMOKED & CURED

grilled bread, pickled onion, crème fraîche

Salmon Gravlox*	14	Curry Whitefish Pâté	8
Classic Smoked Salmon*	14	Salmon Pâté	12
Soy-Miso Salmon Belly	14	Shrimp Pimento	14
Smoked Scallop	16	The Board	39
Sesame-Chili Spanish Mackerel	16		

Oyster Slider 5
chili-lime aioli*, pickled onion

New England Clam Chowder 13
bacon, house saltine

Lobster Bisque 16
chive crème fraîche, lobster knuckle, sourdough crouton

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

Fall Fig Toast 16
whipped goat cheese, pickled red onion, sriracha honey, za'atar

Griddled Crab Cake 23
grapes, celery-celery root slaw, remoulade*

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

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 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.

ROLLS

served with slaw & chips

Ethel's Creamy Lobster 54

Warm Buttered Lobster 54

Oyster Po'Boy* 26

Crispy Shrimp* 29

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*

Grilled Salmon* 26
red kuri squash purée, broccoli rabe, cipollinis

Harissa Marinated Monkfish Kebab 21
farro, apple, orange, butternut squash, tzatziki

Crab Fried Rice 26
bok choy, miso, sunny egg*, scallion

Wild Caught Gulf Shrimp Spaghetti 36
broccoli rabe, basil, Parmesan, rosemary breadcrumbs, uni 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]

SIDES

Cornbread 8 **242 Fries** 8
maple butter

Buttermilk Biscuit 8 **Shoestring Fries** 8
honey, rosemary butter

Maple Glazed Acorn Squash 12
goat cheese, cranberry & pecan granola

* 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.

