

LUNCH

SMOKED & CURED

grilled bread, pickled onion, crème fraîche			
Classic Smoked Salmon*	14	Bluefish Pâté	12
Salmon Gravlax*	14	Salmon Pâté	12
Soy-Miso Salmon Belly	14	Shrimp Pimento	14
Curried Whitefish Pâté	8	The Board	39
Oyster Slider			
chili-lime aioli*, pickled onion			5
New England Clam Chowder			
bacon, house saltine			13
Green Salad			
radish, cucumber, carrot, roasted shallot vinaigrette			12
Lettuce Cups			
crispy oyster, pickled vegetables, togarashi aioli*			14
Asparagus & Burrata			
strawberries, avocado, watercress, pistachio dukkah			22
Griddled Crab Cake			
grilled corn salsa, arugula, Old Bay aioli*			23
Blue Crab & Artichoke Dip			
garlic bread			18
Lager Steamed Maine Mussels			
parsley butter, grilled sourdough			18

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 sauce		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. Parties of 10 or more will be subject to an automatic 20% gratuity.

Grilled Shrimp Caesar	23
little gem lettuce, white anchovy, sourdough croutons, Parmesan, hard boiled egg	
Salmon Poké Bowl*	21
brown rice, avocado, bok choy, pickled vegetables, hoisin aioli, pineapple	
Griddled Shrimp Tacos	19
tomatillo salsa, black beans, cotija, avocado, radish, cilantro slaw	
Crispy Fish Sandwich	19
lettuce, dill pickle, red onion, chili-yuzu aioli*	
Grilled Salmon*	28
corn, bell pepper, asparagus, spinach	
Harissa Marinated Swordfish Kebab	21
farro, apple, olive, cherry tomato, tzatziki	
Crab Fried Rice	26
asparagus, broccoli, red bell pepper, miso, sunny egg*, scallion	
Wild Caught Gulf Shrimp Bucatini	28
cherry tomato, sweet corn, shishito peppers, Calabrian chili	
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]	

ROLLS

served with slaw & chips	
Ethel's Creamy Lobster	MP
Warm Buttered Lobster	MP
Oyster Po'Boy	26
Crispy Shrimp*	29

SIDES

Roasted Sweet Corn	11	242 Fries	8
black garlic butter, queso fresco, cumin crema		Shoestring Fries	8
Cornbread	8		
maple butter			
Buttermilk Biscuit	8		
honey, rosemary butter			

* 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.



BOSTON