

LUNCH

SMOKED & CURED

grilled bread, pickled onion, crème fraîche

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|-------------------------------|----|-----------------------|----|
| Salmon Gravlax* | 14 | Bluefish Pâté | 14 |
| Classic Smoked Salmon* | 14 | Shrimp Pimento | 14 |
| Soy-Miso Salmon Belly | 14 | The Board | 39 |
| Curried Whitefish Pâté | 8 | | |
| Salmon Pâté | 12 | | |

Oyster Slider 5
chili-lime aioli*, pickled onion

New England Clam Chowder 13
bacon, house saltine

Lobster Bisque 16
crème fraîche, brioche croutons

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

Red Beet Salad 16
frisée, pomegranate, mojo verde, sunchoke chips, avocado-feta mousse

Asparagus & Burrata 22
grapefruit, black garlic bagna cauda, celery, watercress, pistachio

Griddled Crab Cake 23
crispy chickpeas, Meyer lemon, pickled chilies, dill-tahini aioli*

Clam Strip Bao Bun 8
hoisin, daikon pickles, sambal 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 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.

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

Crispy Fish Sandwich 19
lettuce, dill pickle, red onion, chili-yuzu aioli*

Grilled Salmon* 28
roasted potatoes, beech mushrooms, spinach, cipollinis, dill butter

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

Crab Fried Rice 26
Brussels sprouts, broccoli, red bell pepper, miso, sunny egg*, scallion

Crispy Atlantic Cod 21
green beans, sweet potato, remoulade

Wild Caught Gulf Shrimp Casarecce 28
broccoli rabe, confit garlic, Calabrian chili, basil gremolata, Parmesan cream

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

Grilled Broccolini 12 **Cornbread** 8
goat cheese, pistachio-chili crisp maple butter

Grilled Asparagus 11 **Buttermilk Biscuit** 8
hazelnut picada, dill butter honey, rosemary butter

242 Fries 8

Shoestring Fries 8

* 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.