

# LUNCH

## SMOKED & CURED

grilled bread, pickled onion, crème fraîche

<b>Salmon Gravlox*</b>	14	<b>Whitefish Pâté</b>	8
<b>Classic Smoked Salmon*</b>	14	<b>Salmon Pâté</b>	12
<b>Curry Spiced Mackerel</b>	14	<b>Shrimp Pimento</b>	14
<b>Maple Salmon Belly</b>	14	<b>The Board</b>	39

<b>Oyster Slider</b> chili-lime aioli*, pickled onion	5
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<b>Crispy Chicken Biscuit Slider</b> bibb lettuce, dill pickle aioli*	7
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<b>New England Clam Chowder</b> bacon, house saltine	13
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<b>Green Salad</b> radish, cucumber, carrot, roasted shallot vinaigrette	12
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<b>Lager Steamed Mussels</b> parsley butter, grilled sourdough	18
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<b>Griddled Crab Cake</b> grape & fennel salad, remoulade*	23
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<b>Lettuce Cups</b> crispy oyster, pickled vegetable, togarashi aioli*	14
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<b>Beet Salad</b> ricotta, blood orange, pepita dukkah	14
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<b>Blue Crab &amp; Artichoke Dip</b> garlic bread	18
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<b>Lobster Rangoon</b> lemongrass-ginger ponzu	19
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<b>Tuna Tartare*</b> cucumber, sriracha, sesame, lime	21
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## FRIED

<b>Calamari</b> jalapeño, togarashi aioli*	16	<b>Beer Battered Fish &amp; Chips</b> malt vinegar aioli*	26
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<b>Fish Tacos</b> pineapple, avocado, sriracha mayo*, cotija	18	<b>Oysters</b> fries, tartar	19 / 36
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## ROLLS

served with slaw & chips

<b>Ethel's Creamy Lobster</b>	42
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<b>Warm Buttered Lobster</b>	42
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<b>Oyster Po'Boy*</b>	26
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<b>Crispy Shrimp*</b>	29
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<b>Littleneck Clam Pasta</b> poblano pepper, escarole, lobster roe butter	19
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<b>Blue Crab Rice Bowl*</b> lime ponzu, shishito peppers, carrot, miso aioli, soy egg	27
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<b>Grilled Salmon*</b> butternut squash, fennel, pomegranate, curried squash purée	24
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<b>Crispy Fish Sandwich</b> lettuce, dill pickle, red onion, yuzu chili aioli*	18
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<b>Tuna Caesar Salad</b> caper, hard boiled egg, focaccia breadcrumbs, Parmesan dressing	19
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<b>Short Rib Melt</b> smoked gouda, caramelized onion, pickled chili, French roll	18
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<b>Grilled Spicy Chicken Sandwich</b> bibb lettuce, avocado, cheddar	16
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<b>Bacon Cheddar Burger*</b> caramelized onion, shoestring fries [add fried oyster, togarashi aioli, coleslaw +4]	18
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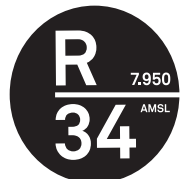
## SIDES

<b>Buttermilk Biscuit</b> honey, rosemary butter	12	<b>242 Fries</b>	8
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<b>Sweet &amp; Sour Broccolini</b> peanut & wild rice crumble	12	<b>Shoestring Fries</b>	8
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<b>Cornbread</b> maple butter	8		
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\* 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

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.