

# LUNCH

## SMOKED & CURED

grilled bread, pickled onion, crème fraîche

<b>Salmon Gravlox*</b>	14	<b>Bluefish Pâté</b>	12
<b>Classic Smoked Salmon*</b>	14	<b>Spicy Atlantic Cod Pâté</b>	14
<b>Soy-Miso Salmon Belly</b>	14	<b>Shrimp Pimento</b>	14
<b>Curry Whitefish Pâté</b>	8	<b>The Board</b>	39
<b>Salmon Pâté</b>	12		

## Oyster Slider

chili-lime aioli\*, pickled onion

5

## New England Clam Chowder

bacon, house saltine

13

## Lobster Bisque

crème fraîche, brioche croutons

16

## Green Salad

radish, cucumber, carrot, roasted shallot vinaigrette

12

## Lettuce Cups

crispy oyster, pickled vegetables, togarashi aioli\*

14

## Tuna Tartare\*

cucumber, sriracha, lime

21

## Red Beet Salad

frisée, pomegranate, mojo verde, sunchoke chips, avocado-feta mousse

16

## Griddled Crab Cake

crispy chickpeas, Meyer lemon, pickled chilies, dill-tahini aioli\*

23

## Crispy Chicken Biscuit Slider

bibb lettuce, dill pickle aioli\*

7

## Blue Crab & Artichoke Dip

garlic bread

18

## Lager Steamed Maine Mussels

parsley butter, grilled sourdough

18

## FRIED

<b>Calamari</b>	16	<b>Fish Tacos</b>	18
jalapeño, togarashi aioli*		pineapple salsa, red cabbage, chipotle mayo	
<b>Oysters</b>	19 / 36	<b>Beer Battered Fish &amp; Chips</b>	29
fries, tartar sauce		malt vinegar aioli*	

<b>Grilled Shrimp Caesar</b>	23
little gem lettuce, white anchovy, sourdough croutons, Parmesan, hard boiled egg	

<b>Salmon Poké Bowl*</b>	21
brown rice, avocado, bok choy, pickled vegetables, hoisin aioli, pineapple	

<b>Crispy Fish Sandwich</b>	19
lettuce, dill pickle, red onion, chili-yuzu aioli*	

<b>Pan Seared Rainbow Trout</b>	28
roasted potatoes, beech mushrooms, spinach, cipollinis, dill butter	

<b>Harissa Marinated Monkfish Kebab</b>	21
farro, apple, orange, butternut squash, tzatziki	

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

<b>Crispy Atlantic Cod</b>	21
sweet potato, pickled red onion, arugula, Parmesan, remoulade	

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

<b>Crispy Chicken Cutlet on Ciabatta</b>	19
basil pesto, prosciutto, mozzarella, arugula, tomato jam	

<b>Bacon Cheddar Burger*</b>	18
caramelized onion, shoestring fries [add fried oyster, togarashi aioli, coleslaw +4]	

## ROLLS

served with slaw & chips

<b>Ethel's Creamy Lobster</b>	64
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<b>Warm Buttered Lobster</b>	64
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<b>Oyster Po'Boy</b>	26
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<b>Crispy Shrimp*</b>	29
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## SIDES

<b>Grilled Broccolini</b>	12	<b>Buttermilk Biscuit</b>	8
goat cheese, pistachio-chili crisp		honey, rosemary butter	

<b>Sweet &amp; Sour Brussels Sprouts</b>	11	<b>242 Fries</b>	8
sambal, hoisin aioli*		<b>Shoestring Fries</b>	

<b>Cornbread</b>	8		
maple butter			



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.

\* 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.