

LUNCH

SMOKED & CURED

grilled bread, pickled onion, crème fraîche

Salmon Gravlax*	14	Salmon Pâté	12
Classic Smoked Salmon*	14	Bluefish Pâté	12
Maple Steelhead Trout	14	Shrimp Pimento	14
Whitefish Pâté	8	The Board	39

New England Clam Chowder	13
bacon, house saltine	

Oyster Slider	5
chili-lime aioli*, pickled onion	

Green Salad	12
radish, cucumber, carrot, roasted shallot vinaigrette	

Lettuce Cups	14
crispy oyster, pickled vegetables, togarashi aioli*	

Crispy Chicken Biscuit Slider	7
bibb lettuce, dill pickle aioli*	

Grilled Asparagus	16
hazelnut chili crisp, whipped goat cheese, balsamic	

Lager Steamed Mussels	18
parsley butter, grilled sourdough	

Blue Crab & Artichoke Dip	18
garlic bread	

FRIED

Calamari	16	Fish Tacos	16
jalapeño, togarashi aioli*		pineapple, avocado, sriracha mayo	

Oysters	19 / 36	Beer Battered Fish & Chips	29
fries, tartar		malt vinegar aioli*	

ROLLS

served with slaw & chips

Ethel's Creamy Lobster	42
Warm Buttered Lobster	42
Oyster Po'Boy*	26
Crispy Shrimp*	29

Crispy Whitefish & Romaine	22
avocado, orange, buttermilk dressing	

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

Grilled Salmon	26
black bean & corn succotash, poblano pepper vinaigrette	

Salmon Poké Bowl*	21
brown rice, avocado, apricot, pickled vegetables, sambal aioli	

Griddled Crab Cake	23
sweet pepper, fennel, cucumber, Old Bay aioli*	

Grilled Shrimp & Grain Bowl	23
Swiss chard, corn, herb vinaigrette	

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

Housemade Rigatoni & Littleneck Clams	24
spinach, confit garlic, chili flake	

Grilled Spicy Chicken Sandwich	16
bibb lettuce, avocado, cheddar	

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

SIDES

Buttermilk Biscuit	8	242 Fries	8
honey, rosemary butter		Shoestring Fries	8

Cornbread	8
maple butter	

Asparagus	12
black garlic harissa	

* 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.