

# LUNCH

## SMOKED & CURED

grilled bread, pickled onion, crème fraîche

Salmon Gravlox*	14	Curry Whitefish Pâté	8
Classic Smoked Salmon*	14	Salmon Pâté	12
Soy-Miso Salmon Belly	14	Shrimp Pimento	14
Smoked Scallop	16	The Board	39
Sesame-Chili Spanish Mackerel	16		

**Oyster Slider** 5  
chili-lime aioli\*, pickled onion

**New England Clam Chowder** 13  
bacon, house saltine

**Lobster Bisque** 16  
chive crème fraîche, lobster knuckle, sourdough crouton

**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

**Fall Fig Toast** 16  
whipped goat cheese, pickled red onion, sriracha honey, za'atar

**Griddled Crab Cake** 23  
grapes, celery-celery root slaw, remoulade\*

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

## ROLLS

served with slaw & chips

**Ethel's Creamy Lobster** 54

**Warm Buttered Lobster** 54

**Oyster Po'Boy\*** 26

**Crispy Shrimp\*** 29

**Grilled Shrimp Caesar** 23  
little gem lettuce, white anchovy, sourdough crouton, Parmesan, hard boiled egg

**Salmon Poké Bowl\*** 21  
brown rice, avocado, blood orange, pickled vegetables, sambal aioli

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

**Grilled Salmon\*** 26  
red kuri squash purée, broccoli rabe, cipollinis

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

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

**Wild Caught Gulf Shrimp Spaghetti** 36  
broccoli rabe, basil, Parmesan, rosemary breadcrumbs, uni butter

**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]

## SIDES

**Cornbread** 8 **242 Fries** 8  
maple butter

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

**Maple Glazed Acorn Squash** 12  
goat cheese, cranberry & pecan granola

\* 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.

