

LUNCH

SMOKED & CURED

grilled bread, pickled onion, crème fraîche

Salmon Gravlox*	14	Salmon Pâté	12
Classic Smoked Salmon*	14	Bluefish Pâté	12
Smoked Scallop*	8	Shrimp Pimento	14
Weakfish Pâté	14	The Board	39
Whitefish Pâté	8		

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

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

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

Corn & Peach Panzanella mozzarella, baby kale, jalapeño, ginger-balsamic vinaigrette	18
--	----

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

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

Lobster Tostada pineapple salsa, avocado mousse	21
---	----

Lager Steamed Mussels black garlic harissa butter, saffron aioli*, crostini	18
---	----

Blue Crab & Artichoke Dip garlic bread	18
--	----

Tuna Tartare* sriracha, sesame, cucumber, lime	21
--	----

FRIED

Calamari jalapeño, togarashi aioli*	16	Fish Tacos corn & black bean pico, chipotle aioli*	18
Oysters fries, tartar	19 / 36	Beer Battered Fish & Chips malt vinegar aioli*	29

ROLLS

served with slaw & chips

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

Lobster Cobb Salad corn, cherry tomato, bacon, avocado, pickled red onion, egg, green goddess	24
---	----

Bluefin Tuna Poké Bowl* brown rice, avocado, apricot, pickled vegetables, yuzu mayonaise	27
--	----

Pan Seared Rainbow Trout black bean & corn succotash, poblano pepper vinaigrette	26
--	----

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

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

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

Wild Caught Gulf Shrimp chitarra pasta, cherry tomato, basil, Parmesan, breadcrumb	21
--	----

Grilled Spicy Chicken Sandwich bibb lettuce, avocado, cheddar	16
---	----

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

SIDES

Buttermilk Biscuit honey, rosemary butter	8	242 Fries	8
Cornbread maple butter	8	Shoestring Fries	8
Roasted Corn Parmesan, espelette, garlic aioli*	11		

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.

