

LUNCH

SMOKED & CURED

grilled bread, pickled onion, crème fraîche			
Classic Smoked Salmon*	14	Salmon Pâté	12
Salmon Gravlax*	14	Bluefish Pâté	14
Soy-Miso Salmon Belly*	14	Shrimp Pimento	14
BBQ Smoked Scallops	16	The Board	39
Curried Whitefish Pâté	8		
Oyster Slider			5
chili-lime aioli*, pickled onion			
New England Clam Chowder			13
bacon, house saltine			
Green Salad			12
radish, cucumber, carrot, roasted shallot vinaigrette			
Lettuce Cups			14
crispy oyster, pickled vegetables, togarashi aioli*			
Asparagus & Burrata			22
Ward's Berry Farm strawberries, avocado, watercress, pistachio dukkah			
Clam Strip Bao Bun			7
hoisin, daikon pickle, sambal aioli*			
Griddled Crab Cake			23
crispy chickpeas, Mandarin orange, pickled chilies, dill-tahini aioli*			
Tuna Tartare*			21
cucumber, sriracha, sesame, lime			
Blue Crab & Artichoke Dip			18
garlic bread			
Lager Steamed Maine Mussels			18
parsley butter, grilled sourdough			

FRIED

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

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. Parties of 10 or more will be subject to an automatic 20% gratuity.

Grilled Shrimp Caesar	23
little gem lettuce, white anchovy, sourdough croutons, Parmesan, hard boiled egg	
Salmon Poké Bowl*	21
brown rice, avocado, bok choy, pickled vegetables, hoisin aioli, pineapple	
Griddled Shrimp Tacos	19
tomatillo salsa, black beans, cotija, avocado, radish, cilantro slaw	
Crispy Fish Sandwich	19
lettuce, dill pickle, red onion, chili-yuzu aioli*	
Grilled Salmon*	28
corn, bell pepper, asparagus, spinach	
Harissa Marinated Monkfish Kebab	21
farro, apple, orange, olive, cherry tomato, tzatziki	
Crab Fried Rice	26
asparagus, broccoli, red bell pepper, miso, sunny egg*, scallion	
Wild Caught Gulf Shrimp Bucatini	28
cherry tomato, sweet corn, shishito peppers, Calabrian chili	
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]	

ROLLS

served with slaw & chips	
Ethel's Creamy Lobster	MP
Warm Buttered Lobster	MP
Oyster Po'Boy	26
Crispy Shrimp*	29

SIDES

Roasted Sweet Corn	11	242 Fries	8
black garlic butter, queso fresco, cumin crema		Shoestring Fries	8
Cornbread	8		
maple butter			
Buttermilk Biscuit	8		
honey, rosemary butter			

* 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