

LUNCH

SMOKED & CURED

grilled bread, pickled onion, crème fraîche

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

Deviled Eggs	14
smoked trout roe*, dill	

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

New England Clam Chowder	13
bacon, house saltine	

Lobster Bisque	14
brioche croutons, crème fraîche, brown butter knuckles	

Green Salad	12
radish, cucumber, cherry tomato, roasted shallot vinaigrette	

Heirloom Tomato Salad	17
burrata, pistachio, basil, aged balsamic	

Fried Shishitos	12
whipped tahini, Chinese five spice	

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

Griddled Crab Cake	23
remoulade, pickled sweet peppers, watercress	

Lager Steamed Maine Mussels	18
parsley butter, grilled sourdough	

Bluefin Tuna Tartare*	21
sesame, lime, cucumber	

FRIED

Smoked Whitefish Arancini	16	Oysters	19 / 36
citrus aioli*		fries, tartar sauce	

Smelts	12	Beer Battered Fish & Chips	26
Old Bay aioli*		malt vinegar aioli*	

Fish Tacos	16	Fried Fish Sandwich	19
pico de gallo, chipotle aioli*, cotija		bibb lettuce, dill pickle & Tabasco aioli	

Crispy Whitefish & Romaine	19
avocado, radish, toasted sesame & ginger dressing	

Blue Crab Rice Bowl	26
bok choy, ponzu, fried egg*, scallion	

Gulf Shrimp Pasta	29
mafaldine, basil pesto, English peas, parmesan gremolata	

Grilled Salmon*	26
roasted poblano aioli*, corn & black bean salad, citrus mojo	

Pan Seared Rainbow Trout	32
soba, yellow peach, miso vinaigrette, peanut dukkah	

Grilled Chicken Sandwich	17
calabrian chili aioli*, cheddar, pickled onion, avocado	

Salmon Burger BLT	18
basil aioli*, heirloom tomato, bibb lettuce, bacon	

Bacon Cheddar Burger*	19
caramelized onion, shoestring fries	
[add fried oyster, togarashi aioli*, coleslaw +4]	

ROLLS

served with slaw & chips

Ethel's Creamy Lobster	MP
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Warm Buttered Lobster	MP
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Crispy Oyster	26
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SIDES

242 Fries	8	Roasted Spicy Broccolini	12
		shallot & pickled chilis	

Shoestring Fries	8	Mexican Street Corn	12
		lime crema, cotija	

Cornbread	8		
maple butter			

Buttermilk Biscuit	8		
honey, rosemary butter			

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.

* 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.

