

# LUNCH

## SMOKED & CURED

grilled bread, pickled onion, crème fraîche

<b>Classic Salmon*</b>	<b>14</b>	<b>Whitefish Pâté</b>	<b>8</b>
<b>Salmon Gravlax*</b>	<b>14</b>	<b>Bluefish Pâté</b>	<b>12</b>
<b>Spanish Mackerel Pastrami</b>	<b>14</b>	<b>Shrimp Pimento</b>	<b>12</b>
<b>Steelhead Trout Pâté</b>	<b>14</b>	<b>The Board</b>	<b>39</b>

<b>Deviled Eggs</b>	<b>14</b>
smoked trout roe*, dill	

<b>New England Clam Chowder</b>	<b>13</b>
bacon, house saltine	

<b>Lobster Bisque</b>	<b>14</b>
brioche croutons, crème fraîche, brown butter knuckles	

<b>Green Salad</b>	<b>12</b>
radish, cucumber, cherry tomato, roasted shallot vinaigrette	

<b>Heirloom Tomato Salad</b>	<b>17</b>
burrata, pistachio, basil, aged balsamic	

<b>Fried Shishitos</b>	<b>12</b>
whipped tahini, Chinese five spice	

<b>Lettuce Cups</b>	<b>14</b>
crispy oyster, pickled vegetable, togarashi aioli*	

<b>Griddled Crab Cake</b>	<b>23</b>
remoulade, pickled sweet peppers, watercress	

<b>Lager Steamed Maine Mussels</b>	<b>18</b>
parsley butter, grilled sourdough	

<b>Bluefin Tuna Tartare*</b>	<b>21</b>
sesame, lime, cucumber	

## FRIED

<b>Calamari</b>	<b>16</b>	<b>Oysters</b>	<b>19 / 36</b>
jalapeño, togarashi aioli*		fries, tartar sauce	

<b>Smoked Whitefish Arancini</b>	<b>16</b>	<b>Beer Battered Fish &amp; Chips</b>	<b>26</b>
citrus aioli*		malt vinegar aioli*	

<b>Smelts</b>	<b>12</b>	<b>Fried Fish Sandwich</b>	<b>19</b>
Old Bay aioli*		bibb lettuce, dill pickle & Tabasco aioli	

<b>Fish Tacos</b>	<b>16</b>
pico de gallo, chipotle aioli*, cotija	

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.

<b>Crispy Whitefish &amp; Romaine</b>	<b>19</b>
avocado, radish, toasted sesame & ginger dressing	

<b>Blue Crab Rice Bowl</b>	<b>26</b>
bok choy, ponzu, fried egg*, scallion	

<b>Gulf Shrimp Pasta</b>	<b>29</b>
mafaldine, basil pesto, English peas, parmesan gremolata	

<b>Grilled Salmon*</b>	<b>26</b>
roasted poblano aioli*, corn & black bean salad, citrus mojo	

<b>Pan Seared Rainbow Trout</b>	<b>32</b>
soba, yellow peach, miso vinaigrette, peanut dukkah	

<b>Grilled Chicken Sandwich</b>	<b>17</b>
calabrian chili aioli*, cheddar, pickled onion, avocado	

<b>Salmon Burger BLT</b>	<b>18</b>
basil aioli*, heirloom tomato, bibb lettuce, bacon	

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

## ROLLS

served with slaw & chips

<b>Ethel's Creamy Lobster</b>	<b>MP</b>
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<b>Warm Buttered Lobster</b>	<b>MP</b>
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<b>Crispy Oyster</b>	<b>26</b>
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## SIDES

<b>242 Fries</b>	<b>8</b>	<b>Cornbread</b>	<b>8</b>
		maple butter	

<b>Shoestring Fries</b>	<b>8</b>	<b>Buttermilk Biscuit</b>	<b>8</b>
		honey, rosemary butter	

<b>Roasted Spicy Broccolini</b>	<b>12</b>
shallot & pickled chilis	

<b>Mexican Street Corn</b>	<b>12</b>
lime crema, cotija	

\* 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.

