

LUNCH

SMOKED & CURED

grilled bread, pickled onion, crème fraîche

| | | | |
|----------------------------------|-----------|-----------------------|-----------|
| Classic Salmon* | 14 | Bluefish Pâté | 12 |
| Salmon Gravlax* | 14 | Whitefish Pâté | 8 |
| Spanish Mackerel Pastrami | 14 | Shrimp Pimento | 12 |
| Steelhead Trout Pâté | 14 | 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

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

Stone Fruit Salad 16
black pepper feta, white balsamic, crispy chickpeas

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

| | | | |
|--|-----------|---|----------------|
| Calamari | 16 | Oysters | 19 / 36 |
| jalapeño, togarashi aioli* | | fries, tartar sauce | |
| Smoked Whitefish Arancini | 16 | Beer Battered Fish & Chips | 26 |
| citrus aioli* | | malt vinegar aioli* | |
| Fish Tacos | 16 | Fried Fish Sandwich | 19 |
| pico de gallo, chipotle aioli*, cotija | | bibb lettuce, dill pickle & Tabasco 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. Parties of 10 or more will be subject to an automatic 20% gratuity.

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

Warm Buttered Lobster MP

Crispy Oyster 26

SIDES

| | | | |
|---------------------------------|-----------|---------------------------|----------|
| 242 Fries | 8 | Cornbread | 8 |
| | | maple butter | |
| Shoestring Fries | 8 | Buttermilk Biscuit | 8 |
| | | honey, rosemary butter | |
| Roasted Spicy Broccolini | 12 | | |
| shallot & pickled chilis | | | |
| Mexican Street Corn | 12 | | |
| 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.

