

LUNCH

SMOKED & CURED

grilled bread, pickled onion, crème fraîche

Classic Smoked Salmon*	15	Curried Whitefish Pâté	9
Salmon Gravlax*	15	Salmon Pâté	13
Soy-Miso Salmon Belly	15	Bluefish Pâté	14
Smoked Scallops	16	Shrimp Pimento	15
Korean BBQ Spanish Mackerel	15	The Board	42

Oyster Slider	5
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chili-lime aioli*, pickled onion

New England Clam Chowder	14
bacon, house saltine	

Green Salad	13
radish, cucumber, carrot, roasted shallot vinaigrette	

Heirloom Tomatoes with Garlic Labneh	23
plums, pistachio, moscatel vinegar, sumac, crostini	

Lettuce Cups	16
crispy oyster, pickled vegetables, togarashi aioli*	

Griddled Crab Cake	24
grilled corn salsa, arugula, Old Bay aioli*	

Blue Crab & Artichoke Dip	19
garlic bread	

Lager Steamed Maine Mussels	19
parsley butter, grilled sourdough	

FRIED

Calamari	17	Fish Tacos	19
jalapeño, togarashi aioli*		pineapple salsa, red cabbage, chipotle mayo	
Oysters	20 / 38	Beer Battered Fish & Chips	31
fries, tartar sauce		malt vinegar aioli*	

* 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.

Grilled Shrimp Caesar	24
little gem lettuce, white anchovy, sourdough croutons, Parmesan, hard boiled egg	

Salmon Poké Bowl*	22
brown rice, avocado, bok choy, cherry tomatoes, red plum, watermelon, basil aioli*	

Crispy Fish Sandwich	21
lettuce, dill pickle, red onion, chili-yuzu aioli*	

Harissa Marinated Monkfish Tabbouleh	23
chickpeas, watercress, apple, olive, tomato, tzatziki	

Chilled Blue Crab Soba Noodles	28
cherry tomatoes, corn, cucumber, jalapeño, miso dressing, peanut dukkah	

Grilled Salmon*	29
corn, asparagus, spinach, fennel-saffron purée	

Wild Caught Gulf Shrimp Casarecce	29
heirloom tomato, sweet corn, shishito peppers, Calabrian chili	

Crispy Chicken Cutlet on Ciabatta	20
basil pesto, prosciutto, burrata, arugula, heirloom tomato	

Bacon Cheddar Burger*	21
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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Oyster Po'Boy	27
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Crispy Shrimp*	31
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SIDES

Roasted Sweet Corn	12	242 Fries	8
black garlic butter, queso fresco, cumin crema		Shoestring Fries	8

Garlicky Green Beans	11
vadouvan butter	

Cornbread	9
maple butter	

Buttermilk Biscuit	9
honey, rosemary butter	

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



BOSTON