

LUNCH

SMOKED & CURED

grilled bread, pickled onion, crème fraîche

Classic Smoked Salmon*	14	Bluefish Pâté	12
Salmon Gravlax*	14	Salmon Pâté	12
Soy-Miso Salmon Belly	14	Shrimp Pimento	14
Sweet & Sour Skate Cheeks	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*	

Peach & Rainier Cherry Panzanella	21
sourdough, jalapeño, fennel, Manchego, watercress, lemon & oregano vinaigrette	

Griddled Crab Cake	23
grilled corn salsa, arugula, Old Bay aioli*	

Blue Crab & Artichoke Dip	18
garlic bread	

Lager Steamed Maine Mussels	18
parsley butter, grilled sourdough	

FRIED

Oysters	19 / 36	Beer Battered Fish & Chips	29
fries, tartar sauce		malt vinegar aioli*	

Fish Tacos	18
pineapple salsa, red cabbage, chipotle mayo	

Grilled Shrimp Caesar	23
little gem lettuce, white anchovy, sourdough croutons, Parmesan, hard boiled egg	

Salmon Poké Bowl*	21
brown rice, avocado, bok choy, cherry tomatoes, apricot, watermelon, basil aioli*	

Crispy Fish Sandwich	19
lettuce, dill pickle, red onion, chili-yuzu aioli*	

Grilled Salmon*	28
corn, bell pepper, asparagus, spinach	

Harissa Marinated Monkfish Tabbouleh	22
farro, apple, olive, medley tomatoes, tzatziki	

Chilled Blue Crab Soba Noodles	26
cherry tomatoes, corn, cucumber, jalapeño, miso dressing, peanut dukkah	

Wild Caught Gulf Shrimp Bucatini	28
heirloom tomato, sweet corn, shishito peppers, Calabrian chili, uni butter	

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
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Warm Buttered Lobster	MP
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Oyster Po'Boy	26
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Crispy Shrimp*	29
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SIDES

Roasted Sweet Corn	11	242 Fries	8
black garlic butter, queso fresco, cumin crema			

Cornbread	8	Shoestring Fries	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

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.