

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			
chili-lime aioli*, pickled onion			5
New England Clam Chowder			
bacon, house saltine			13
Green Salad			
radish, cucumber, carrot, roasted shallot vinaigrette			12
Lettuce Cups			
crispy oyster, pickled vegetables, togarashi aioli*			14
Peach & Rainier Cherry Panzanella			
sourdough, jalapeño, fennel, Manchego, watercress, lemon & oregano vinaigrette			21
Bluefin Tuna Tartare*			
cucumber, sriracha, sesame, lime			21
Griddled Crab Cake			
grilled corn salsa, arugula, Old Bay aioli*			23
Blue Crab & Artichoke Dip			
garlic bread			18
Lager Steamed Maine Mussels			
parsley butter, grilled sourdough			18
FRIED			
Calamari	16	Fish Tacos	18
jalapeño, togarashi aioli*		pineapple salsa, red cabbage, chipotle mayo	
Oysters	19 / 36	Beer Battered Fish & Chips	29
fries, tartar sauce		malt vinegar 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.

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			
Crispy Chicken Cutlet on Ciabatta	19		
basil pesto, prosciutto, mozzarella, arugula, tomato jam			
Beef Tenderloin Sandwich*	24		
heirloom tomato, cheddar cheese, 242 fries			
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		
Warm Buttered Lobster	MP		
Oyster Po'Boy	26		
Crispy Shrimp*	29		
SIDES			
Roasted Sweet Corn	11	242 Fries	8
black garlic butter, queso fresco, cumin crema		Shoestring Fries	8
Cornbread	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