

Wines By The Glass

Taittinger "Brut La Francaise" France NV	15	Textbook Merlot Napa Valley 2018	12
Jansz Sparkling Rose Tasmania NV	13	Iron Horse Pinot Noir Russian River Valley 2014	13
Craggy Range "Te Muna Road Vineyard" Sauvignon Blanc New Zealand 2019	10	Penner-Ash Pinot Noir Willamette Valley, Oregon 2017 ...	18
Kettmeir Pinot Grigio Italy 2018	10	Colome Malbec Argentina 2017	12
Chateau Val-Joanis Rose France 2018	9	Tablas Creek "Patelin de Tablas"	
Napa Cellars Chardonnay Napa 2017	10	Syrah/Grenache/Mourvedre/Counoise Paso Robles 2017 ...	11
Hartford Court Chardonnay Russian River 2018	14	Ancient Peaks Cabernet Sauvignon Paso Robles 2017	10
		Emblem Cabernet Sauvignon Napa Valley 2016	17

Appetizers

new england clam chowder		shrimp cocktail	
brioche croutons	12	cocktail sauce, green goddess	18
crab cake		fried calamari	
aji amarillo emulsion, pea tendrils, lime vinaigrette	18	yuzu aioli, cocktail sauce	17
english pea souffle		steamer clams	
spring garlic, parmesan, tarragon, pea tendrils, grilled toast	14	house-made pancetta, pearl cous cous, fennel garlic butter, braised leeks, grilled bread	17

Salads & Sandwiches

wedge salad	
iceberg, applewood smoked bacon, point Reyes blue cheese, red onion, tomato	13
caesar salad	
romaine, caesar dressing, brioche croutons, parmesan, white anchovy	13
lobster roll	
maine lobster, classic top load bun, old bay aioli, lemon oil, fries	26
grilled swordfish sandwich	
kale kimchi slaw, jalapeño kosho aioli, crispy maui onion, fries	18
lady larkin burger	
smoked cheddar, iceberg, tomato, red onion, special sauce, bun, fries	18

Mains

fish & chips	
icelandic cod, tartar sauce, french fries	24
day boat scallops	
summer squash risotto, nduja, oregano, sweet corn, preserved Meyer lemon	38
chilean seabass	
squid ink bomba rice, charred scallion gremolata, bok choy, ponzu	46
alaskan halibut	
harvest grains, vadouvan butter, avocado crème fraîche, citrus glazed baby carrots	38
glory bay salmon	
pickled beets, chickpea yogurt, roasted baby eggplant, onion ash, lemon basil, mint	35
maine lobster pasta	
angel hair, burmese tomato curry, cilantro, peanuts	42
brendon's filet mignon	
8 oz revier farms, cheesy mash, red wine demi	48

Sides

citrus glazed baby carrots avocado crème fraîche	12	roasted baby eggplant chickpea yogurt, onion ash ...	12
kale kimchi slaw	8	fontina mash ...	8
		harvest grains vadouvan butter	10
		seasoned fries	8

20% gratuity will be applied to all parties of 8 guests or greater.
Consuming raw or undercooked meats, poultry, seafood, shellfish,
or eggs may increase your risk of foodborne illness, especially if you
have certain medical conditions.

Executive Chef: Markus Hagan

Other restaurants in
The 1923 Restaurant Group Family

