

## 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"<br>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

### grilled octopus

spanish tortilla, smoked bone marrow salsa,  
crispy hominy, mojo verde .....22

### shrimp cocktail

cocktail sauce, green goddess .....18

### fried calamari

yuzu aioli, cocktail sauce .....17

### shishito peppers

shaved bonito, furikake chili flakes .....8

### half dozen oysters

rose mignonette granita, shallots and herb gremolata,  
pink peppercorns.....18

### crab cakes

avocado creme fraiche, fine herbs, fennel pollen  
and lemon salt .....18

### edamame

.....5

**miso soup** greens onions, tofu .....5

**new england clam chowder** brioche croutons .....10

## Sushi

### sashimi 5pc each *Choice of:*

Tuna, Salmon, Yellowtail, Eel .....16

### popcorn shrimp roll

rock shrimp tempura, spicy tuna, cucumber, soy paper,  
yuzu truffle aioli, unagi sauce .....18

### "911" roll

yellow tail, jalapeño, chili oil, shrimp tempura,  
spicy tuna, cucumber .....20

**spicy tuna roll** .....18

### nigiri 2pc each *Choice of:*

Tuna, Salmon, Yellowtail, Eel .....8

### cannery roll

tuna, avocado, sriracha, unagi, crab meat, cucumber .....20

### dragon roll

bbq eel, avocado, unagi, cucumber,shrimp tempura .....20

### crunchy roll

tempura shrimp, cucumber, unagi .....16

**california roll** .....14

## Salads & Sandwiches

### beet salad

pickled red beets, house made farmer's market cheese,  
grapefruit, seeded cracker, turmeric vinaigrette .....13

### wedge salad

iceberg, applewood smoked bacon, point reyes blue cheese,  
red onion, tomato .....13

### lobster roll

maine lobster, top load bun, old bay aioli, lemon oil,  
french fries .....34

### mahi mahi sandwich

kale kimchi slaw, jalapeño kosho aioli, crispy maui onion,  
french fries .....22

## Mains

### chilean seabass

smoked miso broth, wild mushrooms, frisée, fried clams, chive & pepper oil, cabbage .....46

### big glory bay salmon

farro and lentil tabouleh, lemon vinaigrette, pine nuts, garlic naan, roasted eggplant yogurt .....36

### maine lobster pasta

angel hair, burmese tomato curry, cilantro, peanuts .....42

### kung pao

chicken with bell peppers, peanuts, rice .....22

### fish & chips

icelandic cod, tartar sauce, french fries .....24

### brendon's filet mignon

8 oz revier farms, cheesy mash, red wine demi .....48

## Sides

fontina mash ...8

farro tabouleh .....10

kale kimchi slaw.....8

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  
Chef de Cuisine : Victor Soto

Other restaurants in  
The 1923 Restaurant Group Family

