

Wines By The Glass

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|--|----|---|----|
| Taittinger "Brut La Francaise" France NV | 17 | Textbook, Merlot, Napa Valley 2019 | 12 |
| Lucien Albrecht, Brut Rosé, Alsace NV | 13 | Walt Blue Jay, Pinot Noir, Anderson Valley 2019 | 15 |
| Craggy Range "Te Muna Road Vineyard" Sauvignon Blanc New Zealand 2020 | 11 | Four Graces Reserve, Pinot Noir, Dundee Hills Oregon 2019 | 18 |
| Kettmeir, Pinot Grigio, Italy 2019 | 11 | Colome Malbec Argentina 2019 | 12 |
| Bieler Père & Fils Rose Provence 2020 | 10 | Tablas Creek "Patelin de Tablas" | |
| Napa Cellars, Chardonnay, Napa 2018 | 10 | Syrah/Grenache/Mourvedre/Counoise Paso Robles 2019 ... | 11 |
| Chalk Hill, Chardonnay, Russian River 2019 | 14 | Ancient Peaks, Cabernet Sauvignon, Paso Robles 2019 | 10 |
| Flowers, Chardonnay, Sonoma Coast 2018 | 20 | Emblem, Cabernet Sauvignon, Napa Valley 2017 | 18 |

Starters

grilled octopus

spanish tortilla, smoked bone marrow salsa,
crispy hominy, mojo verde22

half dozen oysters

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

shrimp cocktail

cocktail sauce, green goddess18

crab cakes

avocado creme fraiche, fine herbs, fennel pollen
and lemon salt18

baked peruvian scallops

uni butter, tobiko, lime20

fried calamari

yuzu aioli, cocktail sauce17

new england clam chowder brioche croutons10

wedge salad

iceberg, applewood smoked bacon, point reyes blue cheese,
red onion, tomato13

caesar salad

brioche croutons, parmesan cheese, anchovy12

Mains

cioppino

smoked tomato brodo, mussels, clams, shrimp, catch of the day- served with toasted garlic herb bread39

mahi mahi sandwich

kale kimchi slaw, jalapeño kosho aioli, crispy maui onion, french fries25

chilean seabass

saffron bomba rice, chorizo, romesco, avocado puree, seasonal vegetables46

big glory bay salmon

farro and lentil tabouleh, lemon vinaigrette, pine nuts, garlic naan, roasted eggplant yogurt36

fish & chips

icelandic cod, tartar sauce, french fries24

lobster roll

maine lobster, top load bun, old bay aioli, lemon oil, french fries38

maine lobster pasta

angel hair, burmese tomato curry, cilantro, peanuts46

kung pao

chicken with bell peppers, peanuts, rice22

burger

smoked fiscalini, iceberg lettuce, tomato, red onion, secret sauce- served with fries22

brendon's filet mignon

8 oz revier farms, cheesy mash, red wine demi48

Sides

fontina mash ...8

farro tabouleh10

kale kimchi slaw.....8

seasoned fries8