

## 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

### grilled octopus

green chorizo, crispy yukon gold potatoes, watercress,  
smoked pasilla aioli .....

22

### scarlett prawns

black bomba rice, whiskey saffron butter, spanish chorizo,  
di napoli crushed tomatoes, chives .....

26

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

12

### crab cake

celery root remoulade, tatsoi, mizuna,  
green apple mustard dressing .....

17

### shrimp cocktail

cocktail sauce, green goddess .....

18

### fried calamari

yuzu aioli, cocktail sauce .....

16

## 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

### caesar salad

romaine, caesar dressing, brioche croutons, parmesan,  
white anchovy .....

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

### lady larkin burger

smoked cheddar, iceberg, tomato, red onion,  
special sauce, bun, fries .....

20

## Mains

### new zealand john dory

black garlic and cauliflower puree, maitake mushrooms, sunchokes, sea greens, bonito beurre blanc.....

36

### chilean seabass

winter squash muhamarra, braised kale, pickled green apples, marcona almonds.....

46

### big glory bay salmon

green curry cream, basil, okinawa potato, jalapeño, pickled root vegetables .....

35

### day boat scallops

roasted celeriac soubise, winter greens, radish, pear vinaigrette, crunchy mix .....

38

### maine lobster pasta

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

42

### fish & chips

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

26

### brendon's filet mignon

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

48

## Sides

winter squash muhamarra .....12

fontina mash ...8

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

