

## Wines By The Glass

Taittinger "Brut La Francaise" France NV .....	17	Textbook, Merlot, Napa Valley 2018 .....	12
Lucien Albrecht, Brut Rosé, Alsace NV .....	13	Walt Blue Jay, Pinot Noir, Anderson Valley 2018 .....	14
Craggy Range "Te Muna Road Vineyard" Sauvignon Blanc New Zealand 2020 .....	10	Four Graces Reserve, Pinot Noir, Dundee Hills Oregon 2019 .....	18
Kettmeir, Pinot Grigio, Italy 2018 .....	11	Colome Malbec Argentina 2017 .....	12
Chateau Val-Joanis Rose France 2018 .....	9	Tablas Creek "Patelin de Tablas" Syrah/Grenache/Mourvedre/Counoise Paso Robles 2017 ...	11
Napa Cellars, Chardonnay, Napa 2018 .....	10	Ancient Peaks, Cabernet Sauvignon, Paso Robles 2017 .....	10
Chalk Hill, Chardonnay, Russian River 2019 .....	14	Emblem, Cabernet Sauvignon, Napa Valley 2016 .....	17
Flowers, Chardonnay, Sonoma Coast 2018 .....	20		

## Appetizers

### grilled octopus

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

22

### baked peruvian scallops

uni butter, tobiko, lime .....

20

### crab cakes

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

18

edamame .....

5

### half dozen oysters

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

18

### shrimp cocktail

cocktail sauce, green goddess .....

18

### fried calamari

yuzu aioli, cocktail sauce .....

17

miso soup greens onions, tofu .....

5

new england clam chowder brioche croutons .....

10

## Salads & Sandwiches

### wedge salad

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

13

### caesar salad

brioche croutons, parmesan cheese, anchovy .....

12

### 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 .....

25

### burger

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

21

## 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

### cioppino

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

39

### 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

Consuming raw or undercooked meats, poultry, seafood,  
shellfish, or eggs may increase your risk of foodborne illness,  
especially if you have certain medical conditions.

20% gratuity will be applied to all  
parties of 8 guests or greater.

The 1923 Restaurant Group Family

