



TO BEGIN

HALF DOZEN OYSTERS
rose mignonette granita, shallots & herb gremolata, pink peppercorns20

BAKED PERUVIAN SCALLOPS
uni butter, tobiko, lime20

FRIED CALAMARI
yuzu aioli, cocktail sauce17

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

SHRIMP COCKTAIL
cocktail sauce, green goddess19

SOUP & SALADS

NEW ENGLAND CLAM CHOWDER
brioche croutons10

WEDGE SALAD
iceberg, point Reyes blue cheese, tomato applewood smoked bacon, red onion ...14

CAESAR SALAD
house made brioche croutons, parmesan cheese, anchovy12



MAINS

MEDITERRANEAN SEAFOOD SALAD
poached shrimp, scallops, lobster, roasted red peppers, olives, mixed greens, croutons, green goddess dressing34

SEAFOOD ENCHILADA
swordfish, shrimp, lobster cream sauce, crema, mexican rice and petite green salad34

SUSHI BURRITO
tuna sashimi, avocado, wakame, sushi rice, crispy garlic, scallions, edamame, ponzu24

SALMON
big glory bay juniper cured salmon, herb polenta, broccolini, sundried tomato vinaigrette38

STEAK FRITES
8 oz coulotte, bernaise, french fries34

FISH & CHIPS
icelandic cod, tartar sauce, french fries24

SANDWICHES

CHICKEN BREAST SANDWICH
open faced on sourdough, gruyere, piquillo pepper aioli, arugula, grilled onions, mushroom sauce, served with fries22

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

LOBSTER ROLL
maine lobster, top load bun, old bay aioli, lemon oil, served with french fries38



SIDES

SEASONED FRIES8

HARICOT VERT9

BROCCOLINI WITH GARLIC BREAD CRUMBS12

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

