



TO BEGIN

LOBSTER CAPPUCCINO

maine lobster, sweet onion, leeks, espelette, garlic crouton20

CRAB CAKE

avocado creme fraiche, fine herbs, fennel pollen and lemon salt22

STEAMED MUSSELS

salt spring mussels, guajillo chili broth, fideo noodles, pork chicharron18

GRILLED OCTOPUS

cilantro chutney, lemon basil yogurt, korean pear, shishito pepper, pomegranate, mint...23

FRIED CALAMARI

yuzu aioli, cocktail sauce19

NEW ENGLAND CLAM CHOWDER

brioche croutons12

CAESAR SALAD

house made brioche croutons, parmesan cheese, anchovy13

SEAFOOD PLATTER 80

1 (4 oz) maine lobster tail, 4 crab claws, 6 cocktail shrimp, 6 oysters, traditional accompaniments

SEAFOOD TOWER 140

2 (4 oz) maine lobster tails, 8 crab claws, 12 cocktail shrimp, 12 oysters, traditional accompaniments

HALF DOZEN OYSTERS

traditional or dressed20

SHRIMP COCKTAIL

cocktail sauce, green goddess22

WEDGE SALAD

iceberg, point Reyes blue cheese, tomato applewood smoked bacon, red onion15

BEET SALAD

ember roasted beets, citrus, olive crouton, petite greens, drunken goat cheese16

SUSHI

SASHIMI 5pc each

Choice of: Albacore, Octopus, Tuna (maguro), Salmon, Yellowtail, Ono, Seared Tuna, Shrimp Ebi24
Blue Fin, Snapper28
Toro33

SUSHI ROLLS

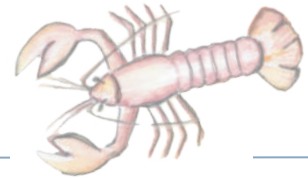
CANNERY ROLL

tuna, avocado, sriracha, unagi sauce, crab meat, cucumber25

"911" ROLL

yellowtail, jalapeño, chili oil, shrimp tempura, spicy tuna, cucumber24

Please Note that *sushi* items are prepared in a separate kitchen and timings may vary.



MAINS

SEARED DIVER SCALLOPS

black rice, pancetta, celery root, shallot, gold raisins, green apple, yam mostarda46

SALMON

juniper cured salmon, herbed polenta, grilled broccolini, sundried tomato vinaigrette, garlic breadcrumbs39

CHILEAN SEABASS

mushroom dashi, savoy cabbage, crab noodles, bubu arare, roasted maitake mushroom ...52

JACK'S CATCH OF THE DAY

furikake green beans, mashed potatoes, yuzu butter sauce, sea beansMP



CIOPPINO

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

FISH & CHIPS

beer battered halibut, tartar sauce, french fries, cole slaw34

TAMARIND BRAISED SHORT RIB

yuca root, roasted carrots, carrot top chimichurri42

LOBSTER & UNI RISOTTO

maine lobster, lobster uni cream, lemon fennel agrodulce46

LOBSTER ROLL

maine lobster, top load bun, old bay aioli, lemon oil, served with french fries40

GRILLED SWORDFISH TACOS

smoked pineapple pico de gallo, cabbage, pasilla crema, guacamole, blue corn tortillas, with frijoles del rancho & queso cotija29

GRILLED ½ MARY'S CHICKEN

wild mushrooms, cipolini onions, butternut squash puree, truffled pan jus .. 37

FROM THE WOOD BURNING GRILL

Steaks are proudly sourced from Revier Family Farms

BODHI'S FILET MIGNON

8 oz revier farms, cheesy mash, red wine demi52
add tristan island lobster tailMP

RIBEYE

12 oz Niman ranch ribeye, cheesy mash, red wine demi58
add tristan island lobster tailMP

SURF & TURF

5oz filet mignon, 4oz tristan island lobster tail, red wine demi glaze, drawn butter, mashed potatoes and green beansMP

LADY LARKIN BURGER

smoked fiscalini, iceberg lettuce, heirloom tomato, red onion, secret sauce, served with fries22
Add Bacon \$2 Add Grilled Onions \$1

SIDES

GRILLED BROCCOLINI12

HARICOT VERT9

FRIJOLES DEL RANCHO9

SEASONED FRIES8

WILD MUSHROOMS12

FONTINA MASH9

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.

The 1923 Restaurant Group Family

