



TO BEGIN

- LOBSTER ELOTE**
grilled corn, lobster, tajin aioli, chives, cotija, crispy hominy, lime40
- BAKED PERUVIAN SCALLOPS**
uni butter, tobiko, lime20
- CRAB CAKE**
avocado creme fraiche, fine herbs, fennel pollen and lemon salt20
- STEAMED MUSSELS**
salt spring mussels, guajillo chili broth, fideo noodles, pork chicharron17
- GRILLED OCTOPUS**
piquillo pepper vinaigrette, papas bravas, watercress22
- FRIED CALAMARI**
yuzu aioli, cocktail sauce17
- NEW ENGLAND CLAM CHOWDER**
brioche croutons10
- CAESAR SALAD**
house made brioche croutons, parmesan cheese, anchovy12

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 goddess19
- WEDGE SALAD**
iceberg, point Reyes blue cheese, tomato
applewood smoked bacon, red onion14
- GARDEN SALAD**
mesclun greens, cherry tomatoes,
strawberry, radish, fennel, chives,
white balsamic vinaigrette12

SUSHI

- TUNA FLIGHT**
yellowfin, bluefin, toro, seared yellowfin,
cucumber ankim, ponzu, pickled wasabi ...36
- SASHIMI 5pc each**
Choice of: Albacore, Octopus,
Tuna (maguro), Salmon, Yellowtail, Ono,
Seared Tuna, Shrimp Ebi21
Blue Fin, Snapper26
Toro31

SUSHI ROLLS

- CANNERY ROLL**
tuna, avocado, sriracha, unagi sauce,
crab meat, cucumber23
 - "911" ROLL**
yellowtail, jalapeño, chili oil, shrimp tempura,
spicy tuna, cucumber22
- Please Note that sushi items are prepared in a separate kitchen and timings may vary.*



MAINS

CIOPPINO
smoked tomato brodo, mussels,
clams, shrimp, catch of the day
- served with toasted garlic herb bread
.....39.....

- SEARED DIVER SCALLOPS**
english pea risotto, wild mushrooms,
black garlic, sunchoke chips,
lemon sabayon44
- SALMON**
fava bean hummus, farro, heirloom tomato,
cucumber, dill, garlic naan38
- CHILEAN SEABASS**
saffron bomba rice, chorizo, romesco,
avocado puree, seasonal vegetables48
- WHOLE BRANZINO**
salsa verde marinated, grilled vegetables,
arugula salad, olive vinaigrette44

- CATCH OF THE DAY**
furikake green beans, mashed potatoes,
yuzu butter sauce, sea beansMP
- FISH & CHIPS**
icelandic cod, tartar sauce, french fries ..24

- LOBSTER PASTA**
spaghetti, mint pistachio pesto,
calabrian chili oil, preserved meyer lemon ...46
- LOBSTER ROLL**
maine lobster, top load bun, old bay aioli,
lemon oil, served with french fries38
- GRILLED SWORDFISH TACOS**
smoked pineapple pico de gallo, cabbage,
pasilla crema, guacamole, blue corn tortillas,
with frijoles del rancho & queso cotija28

FROM THE WOOD BURNING GRILL

- BODHI'S FILET MIGNON**
8 oz revier farms, cheesy mash,
red wine demi50
add tristan island lobster tailMP
- RIBEYE**
12 oz Niman ranch ribeye, cheesy mash,
red wine demi58
add tristan island lobster tailMP
- GRILLED ½ MARY'S CHICKEN**
bbq spiced with garlic herbed potatoes,
asparagus tips, bacon bits, frisee,
whole grain mustard creme, pickled shallots 36
- BURGER**
smoked fscalini, iceberg lettuce,
tomato, red onion, secret sauce,
served with fries22

SIDES

- HARICOT VERT**9
- FRIJOLES DEL RANCHO**9
- ELOTE**10
- FAVA BEAN HUMMUS**12
- PAPAS BRAVAS**12
- SEASONED FRIES**8
- WILD MUSHROOMS**12
- FONTINA MASH**9

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

