



APPETIZERS

HALF DOZEN OYSTERS

traditional or dressed20

CEVICHE

pineapple leche de tigre,
maui sweet onion, fresno chili,
watermelon radish, tostadas17

AHI POKE

yuzu-chili aioli, sesame, chives, avocado,
micro wasabi, taro chips22

SHRIMP COCKTAIL

cocktail sauce, green goddess19

FRIED CALAMARI

yuzu aioli, cocktail sauce17

CRAB CAKE

avocado crème fraiche, fine herbs,
fennel pollen and lemon salt21

HOUSE MADE GUACAMOLE

with fresh tostadas12

SOUPS & SALADS

NEW ENGLAND CLAM CHOWDER brioche croutons 10

CAESAR SALAD

house made brioche croutons, parmesan cheese, anchovy12
Add salmon \$15 Chicken \$9 Add Wagyu Patty \$9 Add Shrimp \$10

WEDGE SALAD

iceberg, point Reyes blue cheese, tomato, red onion, applewood smoked bacon15
Add salmon \$15 Chicken \$9 Add Wagyu Patty \$9 Add Shrimp \$10

SALMON SALAD

spinach, cherry tomato, bacon, red onion, warm bacon vinaigrette 34

SUSHI

CANNERY ROLL

tuna, avocado, sriracha, unagi, crab meat, cucumber21

CHIRASHI BOWL

assorted sashimi, spicy tuna, and crab meat on a bed of furikake rice28

"911" ROLL

yellowtail, jalapeño, chili oil, shrimp tempura, spicy tuna, cucumber21

SANDWICHES & MAIN PLATES

CRAB CLUB SANDWICH

crab salad, bacon, lettuce, tomato, avocado,
toasted brioche, served with seasoned fries30

WAGYU FLAT IRON STEAK SANDWICH

shaved onion, arugula, tomato, herb oil, baguette,
served with seasoned fries38

GRILLED CHICKEN SANDWICH

tomato, herbed burrata, spinach, calabrian chili aioli, ciabatta,
served with seasoned fries23

LOBSTER ROLL

maine lobster, top load bun, old bay aioli, lemon oil,
served with seasoned fries38

LADY LARKIN BURGER

brie, arugula, tomato, black truffle aioli, brioche bun, served
with fries *Add bacon \$2*.....28

JACK'S CATCH OF THE DAY

green beans, mashed potatoes, caper butter sauceMP

FISH & CHIPS

beer battered cod, tartar sauce, served with
seasoned fries and cole slaw34

LOBSTER ENCHILADAS

mushrooms, caramelized onions, lobster-guajillo cream, cotija,
and cilantro served with frijoles del rancho38

SUSHI BURRITO

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

BLACKENED SWORDFISH TACOS

smoked pineapple pico de gallo, shredded cabbage,
chipotle aioli, guacamole, blue corn tortillas, guajillo salsa,
served with frijoles del rancho and queso cotija28

SIDES

HARICOT VERT9

SEASONED FRIES8

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

