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<b>Clam Chowder</b> house saltine	10
<b>Peach &amp; Arugula Salad</b> marcona almond, pecorino	13
<b>Cucumber Salad</b> radish, watercress, ricotta salata	13
<b>Lettuce Cups</b> crispy oysters, pickled vegetables	12
<b>Tuna Tartare*</b> sesame, cucumber, lime	16
<b>Lager Steamed Mussels</b> piquillo pepper, scallion butter	15
<b>Grilled Salmon Collar*</b> soy, chili, cucumber	12

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<b>FRIED</b>	<b>Crispy Oysters</b>	14/28
	<b>Beer Battered Fish &amp; Chips</b>	18
	<b>Calamari</b> jalapeño	14
	<b>Crispy Fish Sandwich</b>	17
	<b>Additional Sauces</b>	1 ea
	Maui Onion Mustard / Spicy Ketchup	
	Malt Vinegar Aioli / Togarashi Aioli	

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<b>ROLLS</b>	<b>Ethel's Creamy Lobster</b>	32
slaw & chips	<b>Warm Buttered Lobster</b>	32

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<b>Daily Whole Fish</b>	28
<b>Roasted Cod</b> summer vegetables, harissa, yogurt	28
<b>Grilled Salmon*</b> eggplant, romano beans, peperonata	26
<b>Seared Monkfish</b> corn, snap peas, tasso	28
<b>Bigoli &amp; Shrimp</b> jalapeño, green garlic, basil	27
<b>Hot Fried Chicken</b> pickles, slaw, brioche	22
<b>Flat Iron Steak*</b> new potato, cherry tomato, red wine sauce	28
<b>Bacon Cheddar Burger*</b> caramelized onions	16
add fried oysters, togarashi aioli, coleslaw	4

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<b>SIDES</b>	8	<b>242 Fries</b>
		<b>Old Bay Onion Rings</b>
		<b>Cornbread</b> maple butter
		<b>Shishito Peppers</b> tonnato sauce
		<b>Green Beans</b> sesame, cilantro
		<b>Heirloom Tomatoes</b> feta, oregano

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7.950

R34

\*Items served raw or under cooked. Consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase your risk of food borne illness. — Before placing your order please inform your server if anyone in your party has a food allergy.



## Glass

Yr \_\_\_\_\_ Pr

### SPARKLE

NV / Bohigas, Brut Reserva Cava, Penedès \_\_\_\_\_ 10

NV / Côté Mas, Crémant de Limoux Rosé, Languedoc \_\_\_\_\_ 13

### WHITE

15 / Evolúció, Furmint, Tokaji \_\_\_\_\_ 9

16 / Landhaus Mayer, Grüner Veltliner, Vienna \_\_\_\_\_ 11

16 / Paul Buisse, Sauvignon Blanc, Touraine \_\_\_\_\_ 13

13 / Maison Matisco, Chardonnay, Saint-Véran \_\_\_\_\_ 15

16 / Dom. Richou, Chauvigné, Chenin Blanc, Anjou \_\_\_\_\_ 12

15 / Selbach, Cuvée Merroir, Riesling, Mosel \_\_\_\_\_ 12

### PINK

16 / Gobelsburg, Cistercien Rosé, Zweigelt / St. Laurent, Kamptal \_\_\_\_\_ 12

### RED

15 / Dom. de Reuilly, Pinot Noir, Reuilly \_\_\_\_\_ 14

15 / Meinklang, Burgenland Red, Burgenland \_\_\_\_\_ 12

13 / Terre di San Leonardo, Cabernet Sauvignon / Merlot, Alto Adige \_\_\_\_\_ 13



## Sparkle

Yr \_\_\_\_\_ Pr

NV / Dom. de la Taille aux Loups, Triple Zéro Brut Petillant, Montlouis \_\_\_\_\_ 44

NV / Dom. Pinon, Brut, Vouvray \_\_\_\_\_ 44

NV / Serafini & Vidotto, Prosecco \_\_\_\_\_ 42

NV / Gruet, Brut, New Mexico \_\_\_\_\_ 35

12 / Nikolaihof, Riesling Sekt, Wachau \_\_\_\_\_ 118

NV / Szigeti, Brut, Grüner Veltliner, Kamptal \_\_\_\_\_ 39

NV / Bründlmayer, Brut Rosé, Kamptal \_\_\_\_\_ 84

16 / Meinklang, Frizzante, Pinot Noir, Burgenland \_\_\_\_\_ 39

NV / Benoît Mulin, Brut, Crémant du Jura \_\_\_\_\_ 48

15 / Collecapretta, Il Mosso, Umbria \_\_\_\_\_ 52

16 / Donkey & Goat, Lily's Pet Nat, Chardonnay, Anderson Valley \_\_\_\_\_ 63

NV / André Jacquart, Vertus 1er Cru, Blanc de Blancs, Côte des Blancs \_\_\_\_\_ 92

NV / Varnier-Fanniere, Grand Cru, Avize \_\_\_\_\_ 100

NV / Nathalie Falmet, Tentation Rosée, Rouvres-les-Vignes \_\_\_\_\_ 218

NV / Krug, Grand Cuvée, Reims \_\_\_\_\_ 248

NV / Chartogne-Taillet, Cuvée St. Anne, Merfy \_\_\_\_\_ 83



## White

Yr \_\_\_\_\_ Pr

16 / Tegernseerhof, Terrassen, Riesling, Federspiel, Wachau \_\_\_\_\_ 40

15 / Ch. l'Oiselinière de la Ramée, Muscadet Sèvre et Maine \_\_\_\_\_ 38

16 / Argyros, Assyrtiko, Santorini \_\_\_\_\_ 42

15 / Dom. Oudin, Chablis \_\_\_\_\_ 42

16 / Southern Right, Sauvignon Blanc, Hemel-en-Aarde \_\_\_\_\_ 34

16 / Patricia Green Cellars, Sauvignon Blanc, Willamette Valley \_\_\_\_\_ 48

15 / Lucien Crochet, Sancerre \_\_\_\_\_ 53

14 / Dom. du Bagnol, Cassis Blanc \_\_\_\_\_ 54

14 / Dom. de Villaine, Aligoté, Bouzeron \_\_\_\_\_ 51

02 / Daniel-Etienne Defaix, Côtes de Lechet 1er Cru, Chablis \_\_\_\_\_ 112

15 / Do Ferreira, Albariño, Rías Baixas \_\_\_\_\_ 45

15 / Emile Beyer, Pinot Blanc, Alsace \_\_\_\_\_ 36

08 / Trimbach, Cuvée Frédéric Emile, Alsace \_\_\_\_\_ 117

15 / Ch. Yvonne, Saumur \_\_\_\_\_ 62

13 / Damien Laureau, Les Genêts, Savennières \_\_\_\_\_ 72

13 / Damien Laureau, Le Bel Ouvrage, Savennières \_\_\_\_\_ 83

13 / Nicolas Joly, Les Vieux Clos, Savennières \_\_\_\_\_ 78

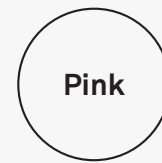
15 / Jean-Paul Brun, Beaujolais Blanc \_\_\_\_\_ 34

13 / Hubert Lamy, Les Chaumées, Chassagne-Montrachet 1<sup>er</sup> Cru, Saint-Aubin \_\_\_\_\_ 200

14 / Mayacamas, Chardonnay, Mt. Veeder \_\_\_\_\_ 88

13 / François Mikulski, Charmes 1<sup>er</sup> Cru, Meursault \_\_\_\_\_ 178

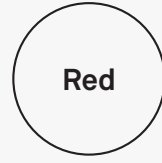
14 / Jean Rijckaert, Les Sarres, Savagnin, Côtes du Jura \_\_\_\_\_ 62



## Pink

Yr \_\_\_\_\_ P

16 / La Spinetta, Il Rosé di Casanova, Sangiovese / Prugnolo Gentile, Magnum \_\_\_\_\_ 75



## Red

Yr \_\_\_\_\_ Pr

15 / Abbazia di Novacella, Schiava, Alto Adige \_\_\_\_\_ 36

15 / Jean-Claude Lapalu, Beaujolais \_\_\_\_\_ 42

14 / Jean-Claude Lapalu, Alma Mater, Beaujolais \_\_\_\_\_ 112

13 / Melville, Pinot Noir, Sta. Hills \_\_\_\_\_ 72

14 / Dom. Rion, Vosne-Romanée Half Bottle \_\_\_\_\_ 40

14 / Simon Bize, Les Bourgeots, Savigny-les-Beaune \_\_\_\_\_ 84

14 / Cristom, Eileen Vineyard, Pinot Noir, Eola-Amity Hills \_\_\_\_\_ 102

15 / Judith Beck, Zweigelt, Burgenland \_\_\_\_\_ 34

15 / Donkey & Goat, Testa Vineyard, Carignane, Mendocino \_\_\_\_\_ 52

14 / Arianna Occhipinti, Siccagno, Nero d'Avola, Sicily \_\_\_\_\_ 60

14 / Wind Gap, Syrah, Sonoma Coast \_\_\_\_\_ 74

12 / Cogno, Cascina Nuova, Barolo \_\_\_\_\_ 98

13 / Owen Roe, Red Willow Vineyard, Cabernet Sauvignon, Yakima Valley \_\_\_\_\_ 126

‡ Please inquire about large format bottles