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| <b>Clam Chowder</b> house saltine                              | 11 |
| <b>Mixed Greens</b> pears, almond, pecorino                    | 14 |
| <b>Tuna Tartare*</b> sesame, cucumber, lime                    | 16 |
| <b>Lettuce Cups</b> crispy oysters, pickled vegetables         | 12 |
| <b>Lager Steamed Mussels</b> leeks, scallion butter, andouille | 14 |
| <b>Grilled Salmon Collar</b> ponzu sauce, pickled vegetables   | 13 |

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|              |                                      |       |
|--------------|--------------------------------------|-------|
| <b>FRIED</b> | <b>Oysters</b> tartar & fries        | 15/29 |
|              | <b>Calamari</b> jalapeño             | 14    |
|              | <b>Beer Battered Fish and Chips</b>  | 18    |
|              | <b>Crispy Fish Sandwich</b>          | 17    |
|              | <b>Additional Sauces</b>             | 1 ea  |
|              | Malt Vinegar Aioli / Togarashi Aioli |       |
|              | Maui Mustard / Jalapeño Ketchup      |       |

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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>Seared Striped Bass</b> root vegetables, chorizo, lentils | 28 |
| <b>Grilled Salmon*</b> mushrooms, Brussels sprouts, squash   | 27 |
| <b>Roasted Monkfish</b> black rice, charred leeks, fennel    | 28 |
| <b>Cacio e Pepe</b> shrimp, clams, pecorino                  | 28 |
| <b>Fried Chicken</b> honey, coleslaw, spoon bread            | 24 |
| <b>Flat Iron Steak*</b> new potatoes, leeks, blue cheese     | 29 |
| <b>Bacon Cheddar Burger*</b> caramelized onions              | 16 |
| add fried oysters, togarashi aioli, coleslaw                 | 4  |

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**SIDES 8**

**242 Fries**

**Old Bay Onion Rings**

**Cornbread** maple butter

**Roasted Cauliflower** lemon, capers

**Glazed Carrots** blue cheese, pepitas

**Brussels Sprouts** tasso, pecorino

**Broccoli Rabe** Calabrian chili

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

17 / i Clivi, Brut Nature,  
Ribolla Gialla, Corno di  
Rosazzo \_\_\_\_\_ 16

NV / Naveran, Brut Rosé,  
Cava \_\_\_\_\_ 11

### WHITE

17 / Sartarelli, Verdicchio  
dei Castelli di Jesi \_\_\_\_\_ 11

17 / Meinklang, Grüner  
Veltliner, Burgenland \_\_\_\_\_ 13

17 / Lackner Tinnacher,  
Sauvignon Blanc, Styria \_\_\_\_\_ 15

16 / Ovum, Base Line  
Riesling, Elkton \_\_\_\_\_ 15

17 / Dom. Richou,  
Chauvigné, Chenin Blanc,  
Anjou \_\_\_\_\_ 14

### RED

17 / Manincor, Schiava,  
Alto Adige \_\_\_\_\_ 13

17 / Dom. Marcel Deiss,  
Pinot Noir, Alsace \_\_\_\_\_ 17

16 / Les Vins de Vienne,  
Syrah, Saint-Joseph \_\_\_\_\_ 16

17 / Alvaro Palacios,  
Garnacha/Samsó/  
Cabernet Sauvignon,  
Priorat \_\_\_\_\_ 14



## Sparkle

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

NV / Pierre Gimmonet,  
Cuvée Cuis 1<sup>er</sup> Cru, Blanc  
de Blancs, Côte des  
Blancs, Half Bottle \_\_\_\_\_ 55

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

17 / Cruse, St. Laurent,  
Carneros \_\_\_\_\_ 60

NV / Demièrre-Ansiot,  
Blanc de Blancs, Oger \_\_\_\_\_ 84

15 / Ruppert-Leroy,  
Martin Fontaine,  
Chardonnay Brut Nature,  
Aube \_\_\_\_\_ 143

13 / Castello di Verduno,  
S-ciopét, Brut Rosé,  
Verduno \_\_\_\_\_ 68

NV / Jaquesson, Cuvée  
740, Dizy \_\_\_\_\_ 125

15 / Raventos i Blanc, De  
Nit, Conca del Riu Anoia \_\_\_\_\_ 58

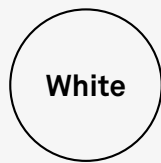
13 / Marie-Courtin,  
Efflorescence, Blanc de  
Noirs, Côte de Bars \_\_\_\_\_ 134

09 / Roederer, Brut, Reims \_\_\_\_\_ 143

13 / Schramsberg, Blanc  
de Noirs, California \_\_\_\_\_ 75

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

NV / Laherte Frères,  
Ultradition, Grand Brut,  
Epernay \_\_\_\_\_ 78



## White

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

13 / Hirsch, Zobing,  
Riesling, Kamptal,  
Half Bottle \_\_\_\_\_ 54

15 / Julien Braud,  
Muscadet Sèvre et Maine \_\_\_\_\_ 32

17 / Luis Seabra,  
Rabigato/Gouveio/  
Codega, Douro \_\_\_\_\_ 42

16 / Mantlerhof, Roter  
Veltliner, Kremstal \_\_\_\_\_ 65

16 / Josmeyer, Riesling,  
Alsace \_\_\_\_\_ 58

16 / Selbach-Oster,  
Riesling Spätlese, Mosel \_\_\_\_\_ 54

16 / Sybille Kuntz,  
Riesling Spätlese Trocken,  
Mosel \_\_\_\_\_ 78

17 / Kontozisis, Assyrtiko,  
Karditsa \_\_\_\_\_ 56

17 / Brand,  
Müller-Thurgau/  
Chardonnay/Scheurebe,  
Pfalz \_\_\_\_\_ 48

16 / Von Winning, Weisser  
Burgunder II, Pfalz \_\_\_\_\_ 68

17 / Bodegas Forjas de  
Salnés, Leirana, Albariño,  
Rias Baixas \_\_\_\_\_ 42

17 / Patricia Green,  
Sauvignon Blanc,  
Willamette Valley \_\_\_\_\_ 58

15 / Contrada Salandra,  
Falanghina, Campi Flegrei \_\_\_\_\_ 50

17 / Arnaud Lambert,  
Les Perrières Lieu-Dit,  
Saumur \_\_\_\_\_ 34

17 / Dom. Oudin, Chablis \_\_\_\_\_ 48

17 / Aurélien Chatagnier,  
Condrieu \_\_\_\_\_ 98

17 / Cogno, Nascetta,  
Langhe \_\_\_\_\_ 70

16 / Jean-Marc Pillot,  
Montagny \_\_\_\_\_ 56

14 / Philippe Pacalet,  
Monthélie \_\_\_\_\_ 146

16 / Ghostwriter,  
Chardonnay, Santa Cruz  
Mountains \_\_\_\_\_ 54

15 / Jose Antonio García,  
El Chuqueiro, Godello,  
Bierzo \_\_\_\_\_ 58

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

15 / Maison de Montille,  
Saint-Romain \_\_\_\_\_ 92

16 / Dom. Lucien Muzard  
& Fils, Maladière 1er Cru,  
Santenay \_\_\_\_\_ 75

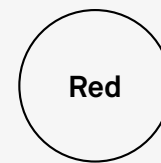
16 / Quantico, Carricante,  
Catarratto, Etna \_\_\_\_\_ 50

14 / Anne et  
Jean-François Ganevat,  
Côtes du Jura \_\_\_\_\_ 80

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

17 / Troupis, Moschofilero,  
Arcadia \_\_\_\_\_ 46

16 / Judith Beck,  
Neuburger, Burgenland \_\_\_\_\_ 54



## Red

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

17 / Keep, Counoise,  
El Dorado \_\_\_\_\_ 52

16 / Fedellos de Couto,  
Trousseau, Ribeira Sacra \_\_\_\_\_ 68

17 / Arnot-Roberts,  
Pinot Noir, Sonoma Coast \_\_\_\_\_ 126

17 / Yann Bertrand,  
Juliéna \_\_\_\_\_ 60

14 / Dom. Montille,  
Nuits-Saint-Georges \_\_\_\_\_ 118

16 / Bénédicte &  
Stéphane Tissot,  
Poulsard, Arbois \_\_\_\_\_ 60

15 / Ronchi di Cialla,  
Ribolla Nera, Friuli Colli  
Orientali \_\_\_\_\_ 44

14 / Von Winning, Pinot  
Noir I, Pfalz \_\_\_\_\_ 154

16 / Donkey & Goat, The  
Bear, Counoise/Cinsault/  
Mourvèdre, El Dorado \_\_\_\_\_ 80

14 / Clau de Nell,  
Cabernet Franc, Anjou \_\_\_\_\_ 110

16 / Pingus, Psi,  
Tempranillo, Ribera del  
Duero \_\_\_\_\_ 63

14 / Rafael et Fils,  
Cabernet Sauvignon,  
Oak Knoll \_\_\_\_\_ 120

‡ Please inquire about  
large format bottles