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| <b>New England Clam Chowder</b> house saltine                  | 11 |
| <b>Winter Citrus Salad</b> endive, almond                      | 14 |
| <b>Mixed Greens</b> pears, almond, pecorino                    | 12 |
| <b>Tuna Tartare*</b> sesame, cucumber, lime                    | 16 |
| <b>Lager Steamed Mussels</b> leeks, scallion butter, andouille | 14 |
| <b>Lettuce Cups</b> crispy oysters, pickled vegetables         | 12 |
| <b>Salmon Collar</b> tempura, yum yum sauce                    | 15 |
| <b>Crab Cake</b> mustard aioli, arugula salad                  | 18 |
| <b>Crispy Fish Tacos</b> roasted pepper salsa, lime crema      | 14 |

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#### FRIED

|                                      |       |
|--------------------------------------|-------|
| <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>Shrimp Po'Boy</b>         | 22 |
| slaw & chips | <b>Creamy Crab</b>           | 28 |
|              | <b>Warm Buttered Lobster</b> | 34 |

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| <b>Daily Whole Fish</b>                                      | 29 |
| <b>Roasted Hake</b> bacon, kale and white bean ragoût        | 28 |
| <b>Roasted Monkfish</b> sweet potato, napa cabbage, mustard  | 27 |
| <b>Grilled Salmon*</b> sunchoke, romanesco, brown butter     | 27 |
| <b>Cacio e Pepe</b> shrimp, clams, pecorino                  | 28 |
| <b>Roasted Chicken</b> potato, spinach, jus                  | 24 |
| <b>Flat Iron Steak*</b> potato gratin, broccoli, horseradish | 29 |
| <b>Bacon Cheddar Burger*</b> caramelized onions              | 16 |
| add fried oysters, togarashi aioli, coleslaw                 | 4  |

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#### SIDES 8

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| <b>242 Fries</b>                           |
| <b>Old Bay Onion Rings</b>                 |
| <b>Cornbread</b> maple butter              |
| <b>Roasted Cauliflower</b> lemon, capers   |
| <b>Glazed Carrots</b> blue cheese, pepitas |
| <b>Brussels Sprouts</b> tasso, pecorino    |
| <b>Roasted Beets</b> cinnamon, feta        |

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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 / Dom. Pinon, Vouvray  
\_\_\_\_\_ 14

NV / Naveran, Brut Rosé,  
Cava  
\_\_\_\_\_ 12

### WHITE

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

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

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

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

14 / The Wonderland  
Project, Chardonnay,  
Sonoma County  
\_\_\_\_\_ 15

### RED

17 / Dom. Henri Maire,  
Trousseau, Arbois  
\_\_\_\_\_ 14

16 / Celler del Roure,  
Monastrell/Garnacha,  
Valencia  
\_\_\_\_\_ 12

15 / Land of Saints,  
Grenache/Syrah, Santa  
Barbara  
\_\_\_\_\_ 15



## Sparkle

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

NV / Pierre Paillard, Grand  
Cru Les Parcelles, Bouzy  
\_\_\_\_\_ 58

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

18 / Oyster River  
Winegrowers,  
Morphos Rosé, Maine  
\_\_\_\_\_ 38

17 / Can Sumoi, Ancestral  
Sumoll, Serra de L'Home  
\_\_\_\_\_ 58

11 / Luis Pato, Informal,  
Bairrada  
\_\_\_\_\_ 42

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

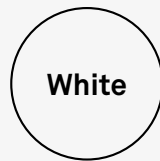
13 / Castello di Verduno,  
S-ciopét, Brut Rosé,  
Verduno  
\_\_\_\_\_ 68

NV / Déhu Père et Fils,  
La Rue des Noyers,  
Brut Nature, Fossoy  
\_\_\_\_\_ 140

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

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

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



## White

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

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

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

16 / Luis Seabra, Granito  
Cru Alvarinho, Douro  
\_\_\_\_\_ 92

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

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

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

17 / Navarro Vineyards,  
Sauvignon Blanc,  
Anderson Valley  
\_\_\_\_\_ 38

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

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

16 / Bisci, Vigneto  
Fogliano, Verdicchio di  
Matelica  
\_\_\_\_\_ 42

17 / Arnaud Lambert,  
Clos de Midi, Saumur  
\_\_\_\_\_ 34

17 / Ch. Yvonne, Saumur  
\_\_\_\_\_ 70

16 / Dom. De La Pinte,  
Melon A Queue Rouge,  
Arbois-Pupillin  
\_\_\_\_\_ 74

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

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

15 / Scribe, Chardonnay,  
Carneros  
\_\_\_\_\_ 58

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

15 / Evening Land, La  
Source, Chardonnay,  
Eola-Amity Hills  
\_\_\_\_\_ 142

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

17 / Éric Texier,  
Roussanne,  
Côtes du Rhône  
\_\_\_\_\_ 54

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

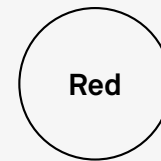
16 / Quantico, Carricante,  
Catarratto, Etna  
\_\_\_\_\_ 50

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

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

17 / 2Naturkinder,  
Silvaner/Bacchus/  
Müller-Thurgau,  
Deutscher Landwein  
\_\_\_\_\_ 52

17 / Donkey & Goat,  
Pinot Gris Ramato,  
Anderson Valley  
\_\_\_\_\_ 58



## Red

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

17 / Keep, Counoise,  
El Dorado  
\_\_\_\_\_ 50

15 / Luis Pato, Vinhas  
Velhas, Baga/Bical,  
Bairrada  
\_\_\_\_\_ 52

14 / Andrew Rich, Pinot  
Noir, Willamette Valley  
\_\_\_\_\_ 84

17 / Famille Dutraive, Clos  
du Chapitre, Saint-Amour  
\_\_\_\_\_ 78

17 / Arianna Occhipinti,  
SP68 Rosso, Sicily  
\_\_\_\_\_ 54

16 / Brand, Cabernet  
Franc, Pfalz  
\_\_\_\_\_ 120

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

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

17 / Vinca Minor, Carignan,  
Mendocino  
\_\_\_\_\_ 56

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

16 / Cruse, Tannat,  
Mendocino  
\_\_\_\_\_ 76

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

‡ Please inquire about  
large format bottles