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<b>New England Clam Chowder</b> house saltine, bacon	11
<b>Deviled Eggs</b> smoked salmon, fried caper	9
<b>Lettuce Cups</b> crispy oysters, pickled vegetables	12
<b>Crispy Fish Tacos</b> roasted pepper salsa, lime crema	13
<b>Shrimp Caesar Salad</b> garlic croutons, pecorino	16
<b>Mixed Greens</b> carrots, Sherry vinaigrette, Marcona almonds	11
<b>Spicy Lobster Tacos</b> mango salsa, avocado	14
<b>Steamed Mussels</b> coconut milk, Fresno, green garlic	14

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<b>Lobster Orecchiette</b> English peas, peppers, chimichurri	20
<b>Crab &amp; Rice Bowl</b> scallion, radish, fried egg	18
<b>Grilled Salmon*</b> avocado, cucumber, sesame, peppers	23
<b>Crab Cake</b> roasted corn salad, salsa verde	18
<b>Tuna Burger</b> jalapeño aioli, cucumber slaw, sesame	17
<b>Chicken Salad</b> farro, tzatziki, naan, cucumber	15
<b>Bacon Cheddar Burger*</b> caramelized onions	16
add fried oysters, togarashi aioli, coleslaw	4

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<b>FRIED</b>	<b>Oysters</b> tartar & fries	15/29
	<b>Beer Battered Fish and Chips</b>	18
	<b>Calamari</b> jalapeño	14
	<b>Crispy Fish Sandwich</b>	17

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<b>ROLLS</b>	<b>Warm Buttered Lobster</b>	34
slaw & chips	<b>Ethel's Creamy Lobster</b>	34

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<b>SIDES</b> 6	<b>242 Fries</b>
	<b>Shoestring Fries</b>
	<b>Old Bay Onion Rings</b>
	<b>Fried Shishitos</b>

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<b>REFRESHMENTS</b>	<b>Iced Tea</b>	3
	<b>Lemonade</b>	3
	<b>Arnold Palmer</b>	3
	<b>Coke, Sprite, Ginger Ale</b>	3

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<b>COFFEE</b>	<b>Abracadabra Nitro Cold Brew</b>	7
	<b>Abracadabra Chill Brew with CBD</b>	10
	<b>Empyrean Nitro Thai Tea</b>	8
	<b>Empyrean Nitro Vietnamese Coffee</b>	8
	<b>Stumptown Espresso &amp; Coffee</b>	4.5

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<b>MEM TEA</b>	<b>English Breakfast</b>	4
	<b>Earl Grey</b>	4
	<b>Japanese Green</b>	4
	<b>Rooibos Bergamot</b>	4
	<b>Ginger Lemon</b>	4
	<b>Peppermint</b>	4

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<b>DESSERT</b>	<b>Butterscotch Pudding</b>	6
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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 / Henri Dosnon, Brut,  
Côte des Bar \_\_\_\_\_ 18

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

NV / Cleto Chiarli e  
Figli, Vecchia Modena,  
Lambrusco di Sorbara \_\_\_\_\_ 13

**WHITE**

18 / Nortico, Alvarinho,  
Minho \_\_\_\_\_ 11

17 / Rado Kocijančič,  
Pinot Grigio, Goriška Brda \_\_\_\_\_ 12

18 / Meinklang, Grüner  
Veltliner, Österreich \_\_\_\_\_ 13

18 / i Clivi, Ribolla Gialla,  
Venezia Giulia \_\_\_\_\_ 16

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

17 / Amalie Robert,  
Chardonnay, Willamette  
Valley \_\_\_\_\_ 15

**PINK**

18 / Upwell, Zinfandel/  
Chenin Blanc, California \_\_\_\_\_ 12


18 / Il Monticello,  
Ciliegiolo "Serasuolo",  
Liguria di Levante Rosato \_\_\_\_\_ 13

**RED**

17 / Edmunds St. John,  
Gamay, El Dorado \_\_\_\_\_ 14

17 / Lagravera,  
Monastrell,  
Costers Del Segre \_\_\_\_\_ 12

15 / Dom. Ogereau,  
Cabernet Sauvignon,  
Anjou \_\_\_\_\_ 17



**Sparkle**

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

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

17 / i Clivi, Brut Nature  
Ribolla Gialla,  
Corno di Rosazzo \_\_\_\_\_ 60/110

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

18 / Paul Direder,  
Frizzante Zweigelt,  
Wagram \_\_\_\_\_ 30

18 / Donkey & Goat, Lily's  
Pet Nat, Chardonnay,  
Anderson Valley \_\_\_\_\_ 68

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

16 / Populis,  
Licorne Méchante,  
Mendocino \_\_\_\_\_ 45

18 / La Grange Tiphaine,  
Rosa Rosé Rosam, Loire \_\_\_\_\_ 54

14 / Peter Lauer,  
Riesling Sekt, Saar \_\_\_\_\_ 80

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

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

13 / Marie Courtin,  
Allégeance, Rosé Extra  
Brut, Côte de Bars \_\_\_\_\_ 180

16 / La Closerie,  
Les Béguines, Gueux \_\_\_\_\_ 154

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

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



**White**

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

16 / Ulibarri, Hondarribi  
Zuri, Bizkaiko Txakolina \_\_\_\_\_ 46

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

18 / Gál Tibor, Egai Csillag,  
Eger \_\_\_\_\_ 30

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

17 / Peter Lauer,  
Feils Grosses Gewächs  
Fass 13, Saar \_\_\_\_\_ 95

17 / Brand, Riesling "Pur",  
Pfalz, 1.5L \_\_\_\_\_ 120

16 / Keller, Riesling  
Kabinett, Rheinhessen \_\_\_\_\_ 64

16 / Máquina y Tabla,  
Verdejo, Rueda \_\_\_\_\_ 40

16 / Keep, Albariño,  
Clarksburg \_\_\_\_\_ 58

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

17 / La Grange Tiphaine,  
Les Epinays,  
Montlouis-sur-Loire \_\_\_\_\_ 80

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

17 / Dom. Oudin,  
Chablis \_\_\_\_\_ 60

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

17 / Família Nin-Ortiz,  
Carignan Blanc, Priorat \_\_\_\_\_ 98

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

17 / Donkey & Goat,  
Chardonnay, Napa Valley \_\_\_\_\_ 72

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

15 / Benjamin Leroux,  
Auxey-Duresses \_\_\_\_\_ 80

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

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

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

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

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

16 / Doqi, Qvevri  
Rkatsiteli, Kakheti \_\_\_\_\_ 42



**Pink**

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

18 / Scribe, Pinot Noir,  
Sonoma Valley \_\_\_\_\_ 48

17 / Clos Cibonne, Cuvée  
Spéciale des Vignettes,  
Côtes de Provence, 1.5L \_\_\_\_\_ 130

18 / Arnot-Roberts,  
Touriga Nacional, North  
Coast \_\_\_\_\_ 50

18 / Lucien Crochet,  
Pinot Noir, Sancerre \_\_\_\_\_ 64/120

18 / Paul Direder,  
Zweigelt, Wagram, 1L \_\_\_\_\_ 30

18 / Lamoiresca, Frappato,  
Sicily \_\_\_\_\_ 60



**Red**

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

17 / Poe, Pinot Meunier,  
Sonoma County \_\_\_\_\_ 80

17 / Joan D'Anguera,  
Garnacha, Montsant \_\_\_\_\_ 42

17 / Stein, Spätburgunder  
Kabinett Trocken, Mosel \_\_\_\_\_ 62

17 / Rafael et Fils,  
Lauren's Cuvee, Pinot Noir,  
Anderson Valley \_\_\_\_\_ 80

17 / Christophe Ferrandis,  
"Inizia" Minustellu/  
Aleatico/Rimnese,  
Corsica \_\_\_\_\_ 60

17 / Davitha, Caricagiola/  
Pascale di Cagliari,  
Isola dei Nuraghi \_\_\_\_\_ 70

14 / Radio-Coteau,  
La Neblina Pinot Noir,  
Sonoma Coast \_\_\_\_\_ 93

17 / Jose Antonio García,  
"Unculin" Mencía, Bierzo,  
1.5L \_\_\_\_\_ 85

16 / Aurélien Chatagnier,  
Le Crêt Louison,  
Saint-Joseph \_\_\_\_\_ 62

16 / Réva, Nebbiolo D'Alba \_\_\_\_\_ 54

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

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

12 / Ettore Germano,  
Prapó, Barolo \_\_\_\_\_ 132

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

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