
New England Clam Chowder house saltine, bacon	11
Salt-Pollock Croquettes black pepper aioli	10
Deviled Eggs smoked salmon, fried caper	9
Lettuce Cups crispy oysters, pickled vegetables	12
Crispy Fish Tacos roasted pepper salsa, lime crema	13
Mixed Greens carrots, Sherry vinaigrette, Marcona almonds	11
Spicy Lobster Tacos mango salsa, avocado	14

Lobster Orecchiette sweet corn, peppers, chimichurri	20
Crab & Rice Bowl scallion, radish, fried egg	18
Tuna Poke* brown rice, mango, ginger	17
Grilled Salmon* green goddess, tomatoes, Kalamata olives	23
Steamed Mussels coconut milk, Fresno, green garlic	14
Crab Cake roasted corn salad, salsa verde	18
Chicken Salad farro, tzatziki, naan, cucumber	15
Yellowfin Tuna BLT sourdough	17
Bacon Cheddar Burger* caramelized onions	16
add fried oysters, togarashi aioli, coleslaw	4

FRIED	Oysters tartar & fries	15/29
	Beer Battered Fish and Chips	18
	Crispy Fish Sandwich	17

ROLLS	Warm Buttered Lobster	34
slaw & chips	Ethel's Creamy Lobster	34

SIDES 6	242 Fries
	Shoestring Fries
	Old Bay Onion Rings
	Fried Shishitos

REFRESHMENTS	Iced Tea	3
	Lemonade	3
	Arnold Palmer	3
	Coke, Sprite, Ginger Ale	3

COFFEE	Abracadabra Nitro Cold Brew	7
	Empyrean Nitro Thai Tea	8
	Empyrean Nitro Vietnamese Coffee	8
	Stumptown Espresso & Coffee	4.5

MEM TEA	English Breakfast	4
	Earl Grey	4
	Japanese Green	4
	Rooibos Bergamot	4
	Ginger Lemon	4
	Peppermint	4

DESSERT	Butterscotch Pudding	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 Bars _____ 18

17 / Naveran, Brut Rosé,
Cava _____ 12

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

WHITE

18 / Sartarelli, Verdicchio
dei Castelli di Jesi _____ 11

17 / Immich-Batterieberg,
Riesling Kabinett Trocken,
Mosel _____ 12

18 / Lackner Tinnacher,
Sauvignon Blanc, Styria _____ 15

18 / Kings Carey,
Sémillon, Happy Canyon _____ 14

14 / Forlorn Hope,
Chardonnay,
Calaveras County _____ 15

PINK

18 / Domäne Gobelsburg,
Zweigelt/St. Laurent,
Niederösterreich _____ 12

RED

18 / Cruse,
Valdiguié Nouveau,
Suisun Valley _____ 16

17 / Castello di Verduno,
Pelaverga, Verduno _____ 13

17 / Dom. de Noblaie,
Cabernet Franc,
Chinon _____ 16



Sparkle

Yr _____ Pr

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

NV / Sauska, Brut, Villány _____ 36

17 / Cá de Noci, Malvasia,
Emilia _____ 70

16 / Melsheimer, Riesling
Pet-Nat, Mosel _____ 50

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

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

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

16 / Populis,
Licorne Méchante,
Mendocino _____ 45

14 / Peter Lauer,
Riesling Sekt, Saar _____ 80

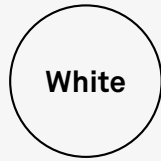
15 / Ruppert-Leroy,
Martin Fontaine,
Chardonnay Brut Nature,
Aube _____ 143

14 / Schramsberg, Blanc
de Noirs, California _____ 75

NV / Champagne
Dosnon & Lepage,
Brut Récolte Noire,
Côte des Bars _____ 90

NV / Jacquesson, Cuvée
740, Dizy _____ 125

18 / Casebianche, Pashkà,
Paestum _____ 45



White

Yr _____ Pr

15 / Julien Braud,
Muscadet Sèvre et Maine _____ 32

17 / Santa Barbara,
Le Vaglie, Verdicchio dei
Castelli di Jesi _____ 42

16 / Peter Lauer,
Schonfels Grosses
Gewächs Fass 11, Saar _____ 100

18 / Keller,
Limestone Riesling,
Rheinhessen _____ 52

17 / Brand, Riesling "Pur",
Pfalz, 1.5L _____ 120

16 / Florent Rouve,
Savagnin, Arbois _____ 60

17 / Jonathan Didier
Pabiot, Prédiction,
Pouilly Fumé _____ 82

18 / De Wetshof,
"Bon Vallon" Chardonnay,
Robertson _____ 40

17 / Dom. de Bellivière,
Les Rosiers, Jasnières _____ 70

18 / Dom. Guiberteau,
Les Moulins, Saumur _____ 60

17 / Brendan Stater-West,
Les Chapaudaises,
Saumur _____ 84

17 / Gut Oggau, Theodora,
Burgenland _____ 70

17 / Dom. de L'Enclos,
Les Clos, Chablis Grand
Cru _____ 104

18 / Maçanita, Branco,
Douro _____ 50

17 / Familia Nin-Ortiz,
Carignan Blanc, Priorat _____ 98

17 / Matthiasson,
Chardonnay, Napa Valley _____ 65

15 / Vignai da Duline,
Chardonnay,
Friuli Colli Orientali _____ 110

17 / Costers del Priorat,
Closos Garnatxa Blanca,
Priorat _____ 56

18 / Day Wines,
Tears of Vulcan,
Chehalem Mountains _____ 58

16 / Judith Beck,
Neuburger, Burgenland _____ 54

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

16 / Doqi, Qvevri
Rkatsiteli, Kakheti _____ 42



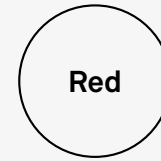
Pink

Yr _____ Pr

17 / Clos Cibonne,
Cuvée Caroline,
Côtes de Provence _____ 80

18 / Ulacia,
Hondarribi Zuri/Beltza,
Getariako Txakolina _____ 44

18 / Clos Signadore,
Nielluccio, Patrimonio _____ 60



Red

Yr _____ Pr

18 / Ruth Lewandowski,
Feints, Utah _____ 56

17 / Stein, Spätburgunder
Kabinett Trocken, Mosel _____ 62

17 / Kelley Fox,
Mirabai Pinot Noir,
Willamette Valley _____ 70

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

17 / Diego Curtaz,
Petit Rouge,
Vallée d'Aoste _____ 58

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

17 / Jose Antonio García,
"Unculín" Mencía, Bierzo,
1.5L _____ 85

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

17 / Fattorie Romeo Del
Castello, Allegracore,
Etna Rosso _____ 58

14 / Von Winning, Pinot
Noir I, Pfalz _____ 154

14 / Clau de Nell,
Cabernet Franc, Anjou _____ 110

15 / Dominio del Águila,
Ribera del Duero _____ 62

12 / Ettore Germano,
Prapó, Barolo _____ 132