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| <b>Clam Chowder</b> house saltine                        | 10 |
| <b>Farm Greens</b> cucumber, radish, croutons            | 11 |
| <b>Endive Salad</b> bleu cheese, walnuts, bosc pear      | 13 |
| <b>Tuna Tartare*</b> sesame, cucumber                    | 16 |
| <b>Lettuce Cups</b> crispy oysters, pickled vegetables   | 13 |
| <b>Fish Tacos</b> pickled slaw, cilantro, fresno crème   | 14 |
| <b>Lager Steamed Mussels</b> linguïça, garlic, sourdough | 15 |

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| <b>FRIED</b> | <b>Calamari</b> togarashi aioli          | 15    |
|              | <b>Crispy Fish Sandwich</b> chips & slaw | 16    |
|              | <b>Beer Battered Fish &amp; Chips</b>    | 18    |
|              | <b>Oysters</b>                           | 15/28 |
|              | <b>Additional Sauces</b>                 | 1 ea  |
|              | Tartar Sauce / Malt Vinegar Aioli        |       |
|              | Togarashi Aioli / Dijon Aioli            |       |

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

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| <b>Seared Salmon*</b> cauliflower salad, fregula, parsley            | 27 |
| <b>Baked Local Cod</b> lentil pilaf, roasted carrots                 | 28 |
| <b>Bucatini and Clams</b> shallot, garlic, basil pesto               | 26 |
| <b>Roasted Chicken</b> fingerlings, mushrooms, scallion              | 24 |
| <b>Grilled Sirloin*</b> mushrooms, mashed potato, horseradish butter | 29 |
| <b>Bacon Cheddar Burger*</b> caramelized onion                       | 16 |
| add crispy oysters, togarashi aioli                                  | 4  |

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| <b>SIDES 7</b> | <b>Brussels Sprouts</b> bacon          |
|                | <b>Cauliflower</b> sage, brown butter  |
|                | <b>Mashed Potatoes</b>                 |
|                | <b>Mac &amp; Cheese</b> breadcrumbs    |
|                | <b>Buttermilk Biscuit</b> spiced honey |
|                | <b>Cornbread</b> maple butter          |
|                | <b>242 Fries</b>                       |

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\*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 / Montsarra, Cava, Penedès \_\_\_\_\_ 13

NV / Louis de Grenelle, Brut Rosé, Saumur \_\_\_\_\_ 13

### WHITE

16 / Dominio de Punctum, Galerna, Verdejo, La Mancha \_\_\_\_\_ 11

16 / Landhaus Mayer, Grüner Veltliner, Lower Austria \_\_\_\_\_ 12

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

16 / Banshee, Rickshaw, Chardonnay, California \_\_\_\_\_ 13

16 / Paul D, Reisling, Wagram \_\_\_\_\_ 12

### ROSÉ

17 / Domæne Gobelsburg, Zweigelt/St. Laurent/Pinot Noir, Kamptal \_\_\_\_\_ 14

### RED

14 / Pierre André, La Treille, Gamay, Beaujolais \_\_\_\_\_ 12

16 / Scagliola, Mati, Barbera, Piedmont \_\_\_\_\_ 13

17 / Campil, Tempranillo Blend, Cariñena \_\_\_\_\_ 13

15 / Rio Madre, Graciano, Rioja \_\_\_\_\_ 12



## Sparkling

yr \_\_\_\_\_ pr

NV / Pol Roger, Extra Cuvée Brut Reserve, Epernay \_\_\_\_\_ 88

NV / Bisol, Jeio, Prosecco, Valdobbiadene \_\_\_\_\_ 57

NV / JM Gobillard, Tradition Brut, Hautvillers \_\_\_\_\_ 75

06 / Taittinger, Millésimé, Reims \_\_\_\_\_ 155

15 / Naverán, Brut Vintage, Cava, Penedès \_\_\_\_\_ 51

NV / Leo Hillinger Secco Rosé, Pinot Noir, Burgenland \_\_\_\_\_ 48

04 / Pol Roger, Extra Cuvée Brut Reserve Rosé, Epernay \_\_\_\_\_ 140

NV / Krug, Grande Cuvée, Reims \_\_\_\_\_ 315



## White

yr \_\_\_\_\_ pr

15 / i vini di Jacopo, Pinot Grigio, Veneto \_\_\_\_\_ 48

14 / Hirsch, Grüner Veltliner, Kamptal \_\_\_\_\_ 60

16 / Villa Sparina, Cortese, Gavi del Comune di Gavi \_\_\_\_\_ 47

16 / Arcan, Albariño, Rías Baixas \_\_\_\_\_ 61

16 / Maz Caz, Grenache Blanc/Roussanne, Costières de Nîmes \_\_\_\_\_ 52

15 / Jean-Marc Brocard, Sainte Claire, Chablis \_\_\_\_\_ 71

15 / Claude Riffault, Les Boucauds, Sancerre \_\_\_\_\_ 68

16 / Mont Gravet, Colombard, Côtes de Gascogne \_\_\_\_\_ 46

13 / Julius Treis, Riesling Trocken, Mosel \_\_\_\_\_ 75

06 / Trimbach, Cuvée Frédéric Emile, Riesling, Alsace \_\_\_\_\_ 120

16 / Tegernseerhof, Terrassen, Riesling Federspiel, Wachau \_\_\_\_\_ 68

14 / Robert Sinskey, Abraxas, Riesling Blend, Carneros \_\_\_\_\_ 92

15 / Balo, Pinot Gris, Anderson Valley \_\_\_\_\_ 73

15 / Eagle Harbor, Viognier, Walla Walla Valley \_\_\_\_\_ 82

15 / Brewer-Clifton, Chardonnay, Sta. Rita Hills \_\_\_\_\_ 76

14 / Flowers, Chardonnay, Sonoma Coast \_\_\_\_\_ 120



## Rosé

yr \_\_\_\_\_ pr

17 / Domaine Vetriccic, Niellucciu/Sciaccarellu/Grenache, Corsica \_\_\_\_\_ 54



## Red

yr \_\_\_\_\_ pr

16 / Vignobles Bulliat, Nature, Morgon \_\_\_\_\_ 53

15 / Anne Amie Vineyards, Pinot Noir, Willamette Valley \_\_\_\_\_ 78

13 / Italo Pietrantoni, Etichetta Nera, Montepulciano d'Abruzzo \_\_\_\_\_ 48

12 / Arnad Montjovet, La Kiuva, Supérieur, Valle d'Aosta \_\_\_\_\_ 63

14 / A Portela, Mencia, Valdeorras \_\_\_\_\_ 53

14 / Ch. Roques de Jeanlice, Le Ringue, Bordeaux \_\_\_\_\_ 57

14 / Qupé, Syrah, Central Coast \_\_\_\_\_ 58

15 / Puydeval, Cabernet Franc Blend, Languedoc \_\_\_\_\_ 56

15 / Dom. de Fenouillet, Cuvée Yvon Soard, Syrah Blend, Beaumes de Venise \_\_\_\_\_ 63

13 / Tin Barn, Cabernet Sauvignon, Sonoma Valley \_\_\_\_\_ 68

11 / Dom. Tempier, Bandol \_\_\_\_\_ 110

13 / Vinum Cellars, The Scrapper, Cabernet Franc, El Dorado County \_\_\_\_\_ 80

13 / Darioush, Cabernet Sauvignon, Napa Valley \_\_\_\_\_ 190