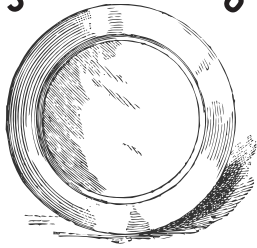


**STARTERS**



- OYSTERS ON THE HALF SHELL**  
vodka pomegranate granita 9
- CHAR GRILLED ARTICHOKE**  
meyer lemon - panko - aioli 13
- CALAMARI "RHODE ISLAND" STYLE**  
sweet peppers - garlic butter - spicy tomato sauce 14
- FRIED BRUSSELS SPROUTS & BRAISED BACON**  
lime - sea salt - clover honey 12
- MUSTARD RUBBED LAMB CHOPS**  
cucumber - feta - mint yogurt 16
- DUNGENESS CRAB ARANCINI**  
slaw - sweet pepper aioli 15
- BACON WRAPPED HALLOUMI**  
balsamic - brown sugar 11
- AHI POKE**  
watermelon - cucumber - pickled onions  
macadamia nuts 16
- PROSCIUTTO SHRIMP**  
vine ripe tomato - mozzarella - herb pesto 18
- CLAMS & MUSSELS**  
manila clams & greenlip mussels  
leek - tomato - garlic herb broth 17
- NEW ENGLAND LOBSTER ROLLS**  
warm parker house rolls - sea salt 19

- FIELD GREENS**  
green apple - tomato - gorgonzola  
pine nuts - balsamic vinaigrette half 8 / full 16

- 230 CAESAR**  
asiago cheese crisp half 8 / full 16

- BABY ORGANIC KALE & ENDIVE**  
citrus - dried cranberries - pickled onion  
almonds - pecorino - lemon vinaigrette 14

- WEDGE**  
butter lettuce - kumato tomato - braised bacon  
gorgonzola - candied walnuts 15

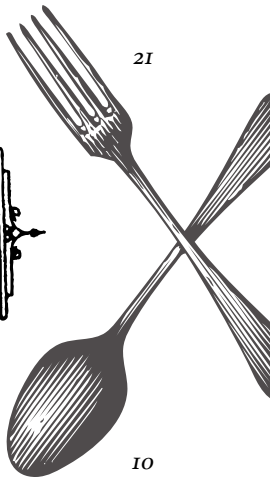
- CANDIED SALMON SALAD**  
field greens - mango vegetable slaw - walnuts  
dried cranberries - goat cheese 19

- BLACKENED AHI NIÇOISE**  
haricot vert - potato - egg - tomato - capers  
kalamata olives - mustard vinaigrette 20

- CHOPPED SEAFOOD SALAD**  
shrimp - lump crab - bacon - tomato - egg - gorgonzola  
avocado - chipotle ranch dressing 21

- SALAD ADDITIONS**  
PONZU CHICKEN + 4  
BUTTERMILK CALAMARI + 7  
LEMON GRILLED SHRIMP + 8  
GRILLED SALMON + 12  
BLACKENED AHI + 12

- + 4
- + 7
- + 8
- + 12
- + 12



**SOUPS**

- MAUI ONION SOUP**  
provençale croutons - gruyère cheese 10

- ALASKAN HALIBUT FISHERMAN'S CHOWDER**  
fish stock - halibut - stewed vegetables - saffron new potatoes - citrus 10

**FISH & SHELLFISH**

- SCOTTISH SALMON**  
beluga lentils - green apple - tangerine butter 28

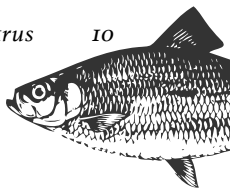
- DAY BOAT SCALLOPS**  
corn risotto - braised bacon - tomato salad 30

- AHI (RARE)**  
asparagus - maitake mushroom - leek velouté 29

- SWORDFISH**  
spaghetti squash - crushed caper butter 30

- HALIBUT**  
hazelnut crust - potato purée - papaya salsa - roasted tomato butter 32

- CIOPPINO**  
half maine lobster - mussels - clams - shrimp - fish - calamari - scallops  
shellfish vegetable broth 36



**MEAT & PASTA**

- LEMON RICOTTA LINGUINE**  
chicken - pearl onion - swiss chard - sun dried tomato - buttered crumbs 21

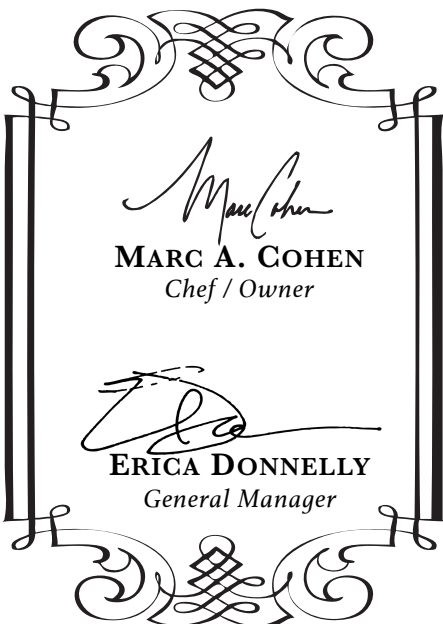
- SHRIMP SCAMPI**  
garlic - capers - lemon - tomato - parsley - white wine - penne 24

- SEAFOOD FRA DIAVOLO**  
shrimp - mussels - clams - fish - calamari  
roasted vegetable marinara - linguine 25

- DOUBLE-CUT PORK CHOP**  
heirloom carrots - celery root purée  
maple-bourbon demi-glace 32

- 1855 N.Y. STRIP STEAK**  
smashed fingerling potatoes - sweet peppers - chimichurri 34

- FILET MIGNON**  
maitre d' butter - truffle fries 39



\*Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of foodborne illness



## BEER

### STELLA ARTOIS

*belgium*

• 7 •

### BUD LIGHT

*st. louis, mo*

• 6 •

### SAMUEL SMITH'S ORGANIC LAGER

*united kingdom*

• 9 •

### BIRRA MORETTI

*italy*

• 6 •

### ALLAGASH BELGIAN

#### WHITE ALE

*portland, me*

• 9 •

### FRANZISKANER HEFE-WEISSBIER

*germany*

• 7 •

### STONE PALE ALE

*escondido, ca*

• 7 •

### BEAR REPUBLIC "RACER 5" IPA

*healdsburg, ca*

• 7 •

### MISSION BREWERY AMBER ALE

*san diego, ca*

• 7 •

### AVERY BREWING CO. "ELLIE'S BROWN ALE"

*boulder, co*

• 7 •

### CHIMAY BLUE CAP "GRAND RÉSERVE"

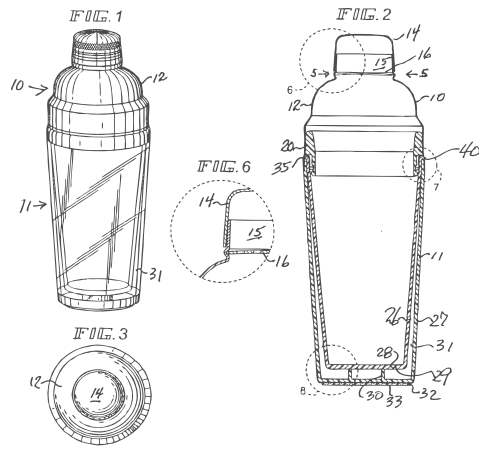
*belgium*

• 11 •

### OLD RASPUTIN "RUSSIAN IMPERIAL STOUT"

*fort bragg, ca*

• 9 •



## HANDCRAFTED COCKTAILS

{ 12 }

### THE "NEW" OLD-FASHIONED

*michter's rye - demerara sugar - orange bitters - cherry - charged soda*

### BLACKBERRY PALOMA

*silver tequila - muddled blackberries - grapefruit soda - lime*

### ORGANIC BASIL COLLINS

*hanson of sonoma organic gluten free vodka - fresh basil - collins mix*

### RUBY RICKEY

*st. germain elderflower liqueur - vodka  
ruby red grapefruit - soda water - lemon*

### MOSCOW MULE

*russian standard vodka - fresh lime - house-made ginger beer*

### SKINNY MARGARITA

*sauza blue tequila - agave nectar - hand pressed limes  
add grand marnier +2*

### BLT BLOODY MARY

*house mix - braised bacon - romaine spear - heirloom tomato*



## MARTINIS

{ 13 }

### ROSEMARY GINGER LEMON DROP

*vodka - hand-pressed lemon - house-made rosemary ginger syrup*

### BLOOD ORANGE BLOSSOM

*nolet's gin - aperol - blood orange*

### ANJOU PEAR

*smirnoff pear vodka - st. germain liqueur - fresh lime - pear*

### BARREL AGED BOULEVARDIER

*kentucky bourbon - aperol - sweet vermouth - orange oil*

### PLUM BASIL

*pearl plum vodka - triple sec - pink grapefruit - fresh basil*

### POMEGRANATE

*ketel one citroen - triple sec - pomegranate juice - blackberries*

### CUCUMBER COOLER

*pearl cucumber vodka - elderflower liqueur - cucumber - fresh lime*