

S O U P

Farm to Table Soup
Cup 5 / Bowl 8

New England Clam Chowder
Cup 6 / Bowl 9 (GF)

French Onion Soup Au Gratin
Crock 8 (GF*)

S M A L L P L A T E S

Shrimp Cocktail
Poached jumbo tiger shrimp with sriracha lime cocktail sauce 1.5 each (GF)

Crispy Brussels Sprouts
Brussels sprouts fried with shiitake mushrooms & shallots, then glazed with sambal & honey with a side sriracha aioli dipping sauce 11 (GF)

Bistro Fries
Hand-cut fries tossed with asiago cheese, fresh sage, oregano & sea salt served with truffle aioli dipping sauce 9 (GF)

Sausage & Cheese Arancini
Sausage & herb risotto balls stuffed with taleggio cheese over truffle aioli, sun-dried tomato puree & parmesan 7

Oysters on the Half Shell
Otter Cove Oysters with sriracha lime cocktail sauce, mignonette of the day & lemon 3 each *(GF)

Nachos
3 jumbo nacho chips with cheddar jack cheese, black olives, pico de gallo, avocado cr ma & pulled pork 9 (GF)

Mussels
Casco Bay Mussels steamed with, spicy black bean sauce & roasted red pepper 12 (GF)

Shrimp Dip
Louisiana style shrimp dip with grilled bread 12

Bread Service
Fresh baked Garlic Loaf with herb whipped butter 3

Fried Cod Cheeks
Fried cod cheeks served with cajun remoulade dipping sauce & lemon wedge 12

Haddock Tacos
2 fried or grilled blackened haddock tacos with a mango poblano salsa & creamy Baja sauce on flour tortillas 10 (GF*)

Chicken Wings
Classic chicken wings tossed in a choice of sambal & honey glaze, buffalo or garlic & parmesan with blue cheese dipping sauce, carrot & celery sticks 10 (GF*)

Korean Eggrolls
Stuffed with bulgogi beef short-rib, cabbage & carrot with kimchi aioli on the side 9

S A L A D S

233 House Salad
Baby watercress, caramelized onions, dried mission figs, gorgonzola, pistachios & sherry vinaigrette 10 (GF)

Classic Caesar Salad
Romaine hearts, parmesan & croutons tossed with our house creamy caesar dressing 9 (GF*)

Asian Salad
Bibb lettuce, cashews, carrots, mandarin oranges, grape tomatoes & crispy wontons with ginger sesame dressing 10 (GF*)

Seasonal Salad
Baby spinach, pears, creamy goat cheese, candied pecans & warm maple bacon vinaigrette 12 (GF)

S A L A D S P R O T E I N S

Grilled Chicken 6

Poached Shrimp 7

Grilled Salmon 10 *

Steak Tips 11 *



ENTRÉES

New York Strip

12 oz choice Angus NY strip served over roasted garlic mashed potatoes & sautéed spinach then topped with rosemary marrow butter & balsamic plate glaze 29 *(GF)

Chicken Pot Pie

Chicken breast, roasted corn, carrots, sweet onion, celery & peas simmered in a rich thyme velouté, topped with flaky pastry & baked \$18.

Smothered Southern Fried Pork Chop

With country gravy, braised greens & roasted garlic mashed potato 19

Shepherd's Pie

Rosemary lamb layered with roasted corn, carrots, red peppers with Guinness gravy & parmesan mashed potatoes 18

Fish & Chips

Lightly breaded local haddock filet with hand cut fries, coleslaw, tartar sauce & lemon wedge 18

Gemelli Bolognese

Beef, pork & veal slow cooked with soffrito, garlic, chianti & tomatoes tossed with gemelli pasta & finished with aged parmesan, whipped ricotta & fresh basil 19

Catch of the Day

Ask your server for today's selection

Beef Wellington

Red wine braised short rib & bacon mushroom duxelle wrapped in puff pastry with garlic mashed potatoes & sautéed green beans 24

Bucatini Alle Vongole

Clams sautéed with chardonnay, garlic, shallots, fresh herbs & lemon, tossed with bucatini pasta & parmesan 21

Tortellini With Chicken

Pan seared chicken breast with cheese tortellini & sun-dried tomatoes, tossed with pesto and served with garlic bread 19

Mac of the Day

Pulled pork baked with muenster, cheddar, gemelli & cream topped with crispy onions & drizzled with 233 barbecue sauce 15

Duck Bokkeumbap

Kimchi fried rice with duck confit, scallion & red pepper, topped with a sunny side egg, Korean chili sauce & sesame 21 (GF)*

Haddock Taco Dinner

Three soft tortilla tacos with choice of fried or grilled blackened haddock, mango poblano salsa, creamy baja sauce & hand cut fries 18 (GF*)

Risotto

Italian rice cooked with cranberries, spinach & beets then topped with chèvre cheese & sliced almonds 18 (GF)

Risotto Protein: Grilled Chicken 6 Grilled Salmon* 10 Poached Shrimp 7 Steak Tips* 11

SUBSTITUTIONS

233 House Salad 5.5

Vegetable of the Day 2.5

Caesar Salad 4.5

Sweet Potato Fries 1.5

Garlic Mashed Potatoes 2

Bistro Fries 3

* Consuming raw or under cooked fish, shell fish, eggs or meats may increase your risk of foodborne illness.

(GF) These dishes are gluten free.

(GF*) These dishes can be made gluten free with slight menu modifications (additional charges may apply)

-Please let us know of any food allergies prior to ordering- - Additional charges may apply to any food modifications.-

20% Gratuity added to parties of 6 or more
