

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)

Almond Encrusted Duck Tenders
With spicy plum sauce 12

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 créma & pulled pork 9 (GF)

Mussels
Casco Bay Mussels steamed with, coconut curry broth & roasted red pepper 12 (GF)

Fried Cheese Curds
With smoked tomato aioli 8

Bread Service
Fresh baked house bread with herb whipped butter 3

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 honey sambal glaze, buffalo or garlic & parmesan with blue cheese, carrot & celery sticks 10 (GF)

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

BBQ Ribs
3/4 Pound of St Loius ribs glazed with 233 barbecue sauce 13 (GF)

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*)

Seasonal Salad
Baby spinach, strawberries, sliced pear, creamy goat cheese, roasted almonds & balsamic vinaigrette 11 (GF)

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

S A L A D 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)

Shakshouka

Tunisian style eggs, poached in a skillet of tomatoes, chili, onion & bell pepper then topped with olives, feta, cilantro & olive oil, served with grilled challah bread 15 (GF*)

Cottage Pie

Beef cooked with red wine, herbs & garlic, smothered with creamed corn, carrots & roasted peppers, then topped with cheddar mashed potatoes 18 (GF)

Fish & Chips

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

Lamb Bolognese

Lamb slow cooked with rosemary, soffrito, garlic, chianti, cream & tomatoes tossed with cavatappi pasta & finished with aged parmesan, whipped goat cheese & fresh basil 19

Catch of the Day

Ask your server for today's selection

St Louis Style Ribs

Glazed with 233 barbecue sauce, served with a jalapeño, bacon mac & cheese & potato salad 27 (GF*)

Twin Lobster Rolls

Maine lobster tossed in a light lemon tarragon aioli in grilled buns with Bibb lettuce, lemon & hand cut fries 18 (GF*)

Chicken Piccata

Pan seared chicken breast with lemon caper sauce, cavatappi pasta & parmesan 17

Jambalaya

Jumbo shrimp, Maine lobster, mussels, sausage, chicken & okra sautéed with creole spices, the holy trinity, tomato & rice 24 (GF)

Mac of the Day

Maine lobster, green onion, cheddar, cream & cavatappi, baked with cracker crumbs & finished with truffle oil 23

Duck Bokkeumbap

Kimchi fried rice with duck confit, scallion & red pepper, topped with a sunny side egg, Korean chili sauce & sesame 22 (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*)

Shrimp and Grits

Jumbo shrimp sautéed with bacon, andouille, onions, peppers & garlic, over cheesy grits 16

Risotto

Italian rice cooked with spring peas, pancetta, mascarpone, parmesan, sun-dried tomatoes & mint 18 (GF)

Risotto Proteins: 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