

## SMALL PLATES

**Farm to Table Soup of the Day** cup or bowl 5 / 8

**New England Clam Chowder** cup or bowl 6 / 9 (GF)

**French Onion Soup** 8 (GF\*)

**Poached Jumbo Tiger Shrimp** with sriracha lime cocktail sauce 1.5 each (GF)

**Otter Cove Oysters** on the half shell 3 each \*(GF)

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

**Crispy Brussels Sprouts** fried with with shiitake mushrooms & shallots, then glazed with sambal & honey & served with a side of sriracha aioli 11 (GF)

**Nachos** 3 Jumbo Nacho Chips with cheddar jack cheese, black olives, pico de gallo, avocado créma & pulled pork 9 (GF)

**Chicken Wings** tossed in a choice of sambal & honey glaze, buffalo or garlic & parmesan with blue cheese dipping sauce, carrot & celery sticks 11 (GF)

**Almond Encrusted Duck Tenders** with spicy plum sauce 11

**Bistro Fries** tossed with asiago cheese, fresh sage, oregano & sea salt served with a truffle aioli dipping sauce 9 (GF)

**Fried Cheese Curds** with smoked tomato aioli 8

**Korean Spring Rolls** stuffed with bulgogi beef short-rib, cabbage & carrot with kimchi aioli on the side 9

## SALADS

### 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, strawberries, creamy goat cheese & almonds with balsamic vinaigrette dressing 11 (GF)

### Add on Salad Protein:

Grilled Chicken 6

Grilled Salmon 10

Poached Shrimp 7

Steak Tips 11

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

(GF) These dishes are gluten free.

(GF\*) These dishes are gluten free or 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 on parties of 6 or more

# SANDWICHES & BURGERS

(all sandwiches & burgers served with hand cut fries)

## RACHEL PANINI

Sliced turkey breast, Swiss cheese, thousand island dressing and coleslaw pressed on marble rye 10 (GF\*)

## TWIN LOBSTER ROLLS

Fresh Maine lobster tossed with lemon tarragon aioli in grilled rolls with Bibb lettuce, lemon & hand cut fries 18 (GF\*)

## FRIED HADDOCK SANDWICH

Fresh haddock filet, served on grilled brioche bun with lettuce, tomato & side of tartar sauce 13

## BLACKENED SALMON SANDWICH

Grilled blackened salmon on a brioche roll with lettuce, tomato, coleslaw & lemon 14 (GF\*)

## TURKEY BLAT

Sliced turkey breast, bacon, vine ripe tomato, avocado, bibb lettuce & mayo on toasted Francese bread 12 (GF\*)

## CORNED BEEF REUBEN

House prepared corned beef served with melted Swiss cheese, sauerkraut & thousand island dressing on marbled rye 11 (GF\*)

## GRILLED CHICKEN PANINI

Grilled chicken breast, cranberry mayo, bacon, gruyere cheese pressed on Francese bread 11 (GF\*)

## CUBANO PANINI

Pulled pork, ham, Swiss cheese, dill pickles & yellow mustard pressed on a panini roll 11 (GF\*)

## POLKA DOG

Grilled kielbasa topped with sauerkraut, grilled onions, yellow mustard, cheddar & celery salt 10 (GF\*)

## TUNA MELT

Tuna salad grilled on marble rye with tomato & Swiss cheese 10 (GF\*)

## HOMEMADE VEGGIE BURGER

Kale, white bean, sweet potato & quinoa burger topped with Swiss cheese & yogurt caper sauce served on a brioche bun with pickle, lettuce & tomato 13

## THE 233 BURGER

Cheddar, Swiss cheese, bacon, fried egg, avocado & fried onions served on a brioche bun with lettuce, vine ripe tomato & pickles 15 (GF\*)\*

## BISTRO BURGER

Half pound fresh ground premium angus burger served on a brioche bun with lettuce, vine ripe tomato & pickles 12 (GF\*)\*

### Add on for Burgers:

Cheddar / American / Swiss / Gorgonzola 1  
Bacon / Fried Egg / Avocado 1.5

### Side Substitutions:

Bistro Fries 3                      Sweet Potato Fries 1.5                      Sautéed Garlic Spinach 2.5  
Small House Salad 5.5                      Small Caesar Salad 4.5

# ENTRÉES

## FISH TACOS

3 Soft tacos with choice of fried haddock or grilled blackened haddock, mango poblano salsa, creamy Baja sauce & hand cut fries 18 (GF\*)

## FISH & CHIPS

Fresh lightly breaded haddock filet & hand cut fries with a side of coleslaw & tartar sauce 18

## QUICHE OF THE DAY

Quiche of the day with small salad of baby watercress, caramelized onions, gorgonzola cheese crumbles, pistachios & sherry vinaigrette dressing 10

## COTTAGE PIE

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

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