

T I D B I T S

1 for 3, 3 for 7.5 or 5 for 12

Boquerones (white anchovies)

Warm Greek Olives

Hummus

Chili Roasted Spanish Almonds

House Made Kimchi (spicy pickled cabbage)

Fermented Maine Seaweed Salad

Grilled Haloumi (firm sheeps milk cheese)

House Cured Lox

Marinated Feta

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)

Salmon Avocado Toast

Grilled breads topped with smashed avocado house cured lox & tomato onion salad 8

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 crema & pulled pork 9 (GF)

Mussels

Casco Bay Mussels steamed with, gorgonzola, chardonnay, cream & thyme 12 (GF)

BBQ Ribs

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

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 233 BBQ sauce with blue cheese, carrot & celery sticks 10 (GF)

Almond Encrusted Duck Tenders

With spicy plum sauce 13

Bread Service

Fresh baked house bread with herb whipped butter 3

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

Bistro Steak

Grilled 12 oz Terres Major with roasted garlic mashed potatoes & sautéed spinach, topped with rosemary marrow butter & balsamic glaze 28 *(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 gemelli & finished with aged parmesan, whipped goat cheese & fresh basil 19

Catch of the Day

Ask your server for todays selection

St Louis Style Ribs

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

233 Lobster Roll

Fresh picked Maine lobster tossed with a wicked light lemon tarragon aioli, cucumber & green onion on a grilled buttery croissant with Bibb lettuce, lemon & hand cut fries 19 (GF*)

Chicken Piccata

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

Mac of the Day - Lasagne Mac

Baked Mac with cheese sauce, gemelli, meat sauce, ricotta & mozzarella, topped with fresh basil 14

Lobster Mac

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

Duck Bokkeumbap

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

Haddock Taco Dinner

Three soft 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

Cheese Grits 3

Caesar Salad 4.5

Sweet Potato Fries 1.5

Garlic Spinach 2.5

Roasted Garlic

Mashed Potatoes 2

Bistro Fries 3

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* 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