

## STARTERS

### 1900 BARKER BREAD

butter, sea salt... \$5

### CLAM CHOWDER |GF|

clams, bacon, potatoes, corn  
cup... \$6 | bowl... \$11

### LOCAL GREENS |GF|DF\*|

roasted beets, Goddard Farms chevre, almonds, grilled  
orange vinaigrette ....\$9

### KOREAN STEAK LETTUCE WRAPS |DF|

house pickles, two sisters greens, 6 minute egg...\$12

### PECORINO FRESCA & APERITIVO |GF|

2oz Cocchi Americano Aperitif wine, poached pear,  
pecans... \$18

### MUSSELS & TOAST |GF\*| DF\*|

leeks, dry vermouth, butter, thyme, garlic... \$14

### AHI TUNA NACHOS |DF|

crispy wontons, avocado, spicy mayo, slaw,  
soy caramel, sesame... \$15

### CRAB CAKES |DF|

pickled carrot, & celery, harissa mayo... \$15

### CALAMARI

cornmeal dredged, chili sauce ...\$9

### POPCORN SHRIMP

cocktail sauce... \$9

### ROASTED LOCAL DAIKON |GF\*|DF|

sesame, five spice, soy sauce, crispy garlic....\$8

### CHARRED BROCCOLINI |GF|

black garlic caesar, spicy almonds...\$9

## DESSERTS

### POACHED PEACH & CHAI AFFOGATO |GF|

chai ice cream, hot tea...\$8

### PUMPKIN CRÈME BRÛLÉE |GF|

whipped cream, candied pepitas ...\$6

### APPLE COBBLER

oat almond crumble, vanilla ice cream...\$7

### FLOURLESS CHOCOLATE TORTE |GF|

caramel, toasted coconut ....\$6

### HOUSE MADE ICE CREAM |GF|

two scoops \$4

## ENTREES

### TUNA MELT\*

1900 barker toast, tuna salad, pickled red onion,  
cheddar, fries... \$14

### LOBSTER ROLL

lobster salad, Hawaiian roll, pickled red onions, fries... \$16

### SAVOURY CLAM PASTA

fresh fettuccine pasta, white wine, fresno chili, garlic cream....\$19

### SEARED SALMON

green curried cauliflower, puffed rice, coconut milk, lime.... \$26

### CAST IRON HANGER STEAK\* |GF|DF|

smoked romesco, rainbow carrots, cured egg yolk... \$32

### MASS FISH & CHIPS

alaskan cod, tartar sauce, fries... half \$9 | full \$15

### CRISPY CHICKEN JAMBALAYA |GF|DF\*|

sausage, shrimp, mussels, dirty rice .... \$32

## RAW BAR

### SNOW CRAB |GF|DF\*|

½ pound steamed or chilled, lemon, drawn butter... \$18

### COCKTAIL SHRIMP |GF|DF|

large shrimp, cocktail sauce, lemon... \$14

### LOBSTER TAIL |GF|DF\*|

steamed, lemon, drawn butter... \$20

### LOW TIDE |GF|DF\*|

four oysters, 1/2 lb cocktail shrimp, 1/2 snow crab... \$36

### HIGH TIDE |GF|DF\*|

eight oysters, full lb cocktail shrimp, full lb snow crab,  
lobster tail... \$78