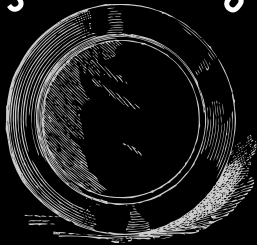
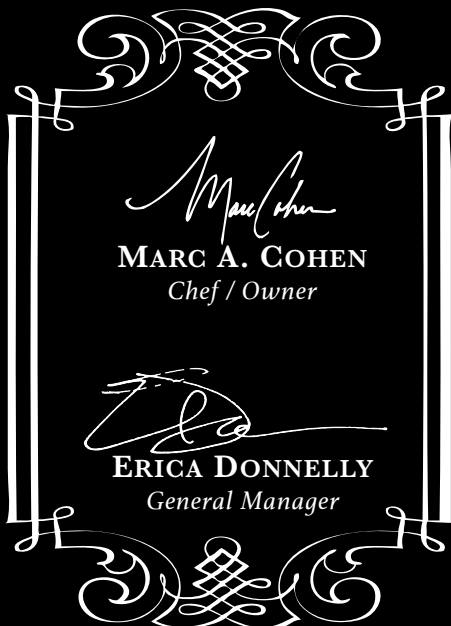


STARTERS



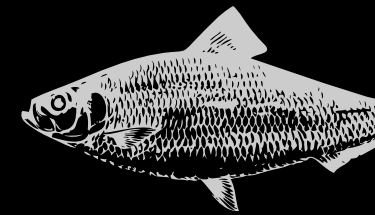
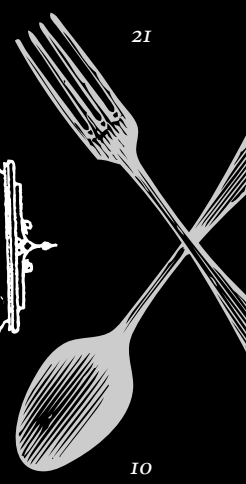
- OYSTERS ON THE HALF SHELL**
vodka pomegranate granita 9
- CHAR GRILLED ARTICHOKE**
meyer lemon - panko - aioli 13
- CALAMARI "RHODE ISLAND" STYLE**
sweet peppers - garlic butter - spicy tomato sauce 14
- FRIED BRUSSELS SPROUTS & BRAISED BACON**
lime - sea salt - clover honey 12
- MUSTARD RUBBED LAMB CHOPS**
cucumber - feta - mint yogurt 16
- DUNGENESS CRAB ARANCINI**
slaw - sweet pepper aioli 15
- BACON WRAPPED HALLOUMI**
balsamic - brown sugar 11
- AHI POKE**
watermelon - cucumber - pickled onions - macadamia nuts 16
- PROSCIUTTO SHRIMP**
vine ripe tomato - mozzarella - herb pesto 18
- CLAMS & MUSSELS**
manila clams & greenlip mussels - leek - tomato - garlic herb broth 17



*Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of foodborne illness

MARKET GREENS

- FIELD GREENS**
green apple - tomato - gorgonzola - pine nuts - balsamic vinaigrette half 8 / full 16
- 230 CAESAR**
asiago cheese crisp half 8 / full 16
- BABY ORGANIC KALE & ENDIVE**
citrus - dried cranberries - pickled onion - almonds - pecorino - lemon vinaigrette 14
- WEDGE**
butter lettuce - kumato tomato - braised bacon - gorgonzola - candied walnuts 15
- CANDIED SALMON SALAD**
field greens - mango vegetable slaw - walnuts - dried cranberries - goat cheese 19
- BLACKENED AHI NIÇOISE**
haricot vert - potato - egg - tomato - capers - kalamata olives - mustard vinaigrette 20
- CHOPPED SEAFOOD SALAD**
shrimp - lump crab - bacon - tomato - egg - gorgonzola - avocado - chipotle ranch dressing 21
- SALAD ADDITIONS**
- PONZU CHICKEN + 4
 - BUTTERMILK CALAMARI + 7
 - LEMON GRILLED SHRIMP + 8
 - GRILLED SALMON + 12
 - BLACKENED AHI + 12
- SOUPS**
- MAUI ONION SOUP**
provençale croutons - gruyère cheese 10
- ALASKAN HALIBUT FISHERMAN'S CHOWDER**
fish stock - halibut - stewed vegetables - saffron new potatoes - citrus 10
- ENTRÉES**
- CHIPOTLE LIME CHICKEN SANDWICH**
havarti - bacon - guacamole - chili-lime aioli - shoestring fries 12
- BUTTERMILK FRIED CHICKEN SANDWICH**
coleslaw - pickles - chipotle ranch - shoestring fries 13
- ROCK SHRIMP PO' BOY**
shredded lettuce - tomato - remoulade - shoestring fries 14
- CRISPY FISH TACOS**
jicama citrus cabbage - avocado cilantro cream - micro cilantro 15
- SALMON SANDWICH**
ponzu - wasabi cream - shoestring fries 15
- CLASSIC BURGER**
iceberg - vine ripe tomato - red onion - shoestring fries 14
- PRIME RIB DIP**
caramelized onions - gruyère - au jus - shoestring fries 19
- NEW ENGLAND LOBSTER ROLLS**
creamy slaw - old bay fries 24
- LEMON RICOTTA LINGUINE**
chicken - pearl onion - swiss chard - sun dried tomato - buttered crumbs 21
- SHRIMP SCAMPI**
garlic - capers - lemon - tomato - parsley - white wine - penne 24
- SEAFOOD FRA DIAVOLO**
shrimp - mussels - clams - fish - calamari - roasted vegetable marinara - linguine 25



please notify us of any food allergies
 gift certificates available
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BEER

STELLA ARTOIS

belgium
• 7 •

BUD LIGHT

st. louis, mo
• 6 •

SAMUEL SMITH'S ORGANIC LAGER

united kingdom
• 9 •

BIRRA MORETTI

italy
• 6 •

ALLAGASH BELGIAN

WHITE ALE

portland, me
• 9 •

FRANZISKANER HEFE-WEISSBIER

germany
• 7 •

STONE PALE ALE

escondido, ca
• 7 •

BEAR REPUBLIC

“RACER 5” IPA

healdsburg, ca
• 7 •

MISSION BREWERY AMBER ALE

san diego, ca
• 7 •

AVERY BREWING CO. “ELLIE’S BROWN ALE”

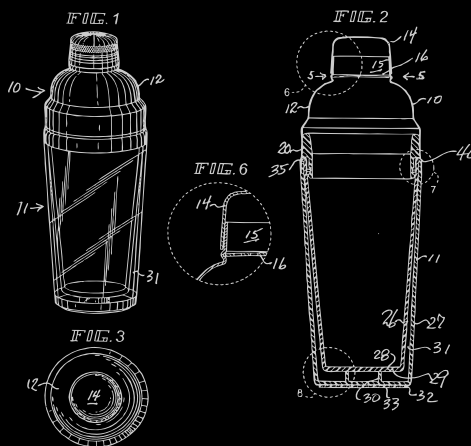
boulder, co
• 7 •

CHIMAY BLUE CAP “GRAND RÉSERVE”

belgium
• 11 •

OLD RASPUTIN “RUSSIAN IMPERIAL STOUT”

fort bragg, ca
• 9 •



HANDCRAFTED COCKTAILS

{ 12 }

THE “NEW” OLD-FASHIONED

michter’s rye - demerara sugar - orange bitters - cherry - charged soda

BLACKBERRY PALOMA

silver tequila - muddled blackberries - grapefruit soda - lime

ORGANIC BASIL COLLINS

hanson of sonoma organic gluten free vodka - fresh basil - collins mix

RUBY RICKEY

*st. germain elderflower liqueur - vodka
ruby red grapefruit - soda water - lemon*

MOSCOW MULE

russian standard vodka - fresh lime - house-made ginger beer

SKINNY MARGARITA

*sauza blue tequila - agave nectar - hand pressed limes
add grand marnier +2*

BLT BLOODY MARY

house mix - braised bacon - romaine spear - heirloom tomato



MARTINIS

{ 13 }

ROSEMARY GINGER LEMON DROP

vodka - hand-pressed lemon - house-made rosemary ginger syrup

BLOOD ORANGE BLOSSOM

nolet’s gin - aperol - blood orange

ANJOU PEAR

smirnoff pear vodka - st. germain liqueur - fresh lime - pear

BARREL AGED BOULEVARDIER

kentucky bourbon - aperol - sweet vermouth - orange oil

PLUM BASIL

pearl plum vodka - triple sec - pink grapefruit - fresh basil

POMEGRANATE

ketel one citroen - triple sec - pomegranate juice - blackberries

CUCUMBER COOLER

pearl cucumber vodka - elderflower liqueur - cucumber - fresh lime