



{ 230 FOREST AVENUE }
Restaurant & Bar

STARTERS

- OYSTERS ON THE HALF SHELL.....9
vodka pomegranate granita
- BLISTERED SHISHITO PEPPERS.....10
sherry gastrique/sea salt
- JUMBO LUMP CRAB CAKES.....17
sweet corn + tomato salsa/old bay aioli
- KUNG PAO CALAMARI.....15
peppers/eggplant/lemon/soy/peanuts
- SPINACH + RICOTTA CROQUETTES..11
tomato sauce/béchamel
- PROSCIUTTO WRAPPED SHRIMP.....18
mozzarella/vine ripe tomato/pesto/young basil
- SHORT RIB TACOS (2).....12
salted lime cabbage/pickled onion/feta/salsa verde
- BIG EYE SPICY TUNA TARTARE.....17
papaya/avocado/ponzu/wonton chips
- LAMB CHOPS.....18
mustard rub/greek quinoa/tzatziki
- BRUSSELS SPROUTS + BACON.....12
honey/pressed lime/sea salt
- PEI MUSSELS.....18
white beans/chorizo/vegetable stock
(add fries +3)



Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of foodborn illness. Please notify us of any food allergies.



SOUPS & SALADS

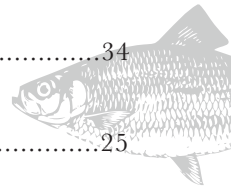
- MAUI ONION SOUP.....12
provençale croutons/gruyère cheese
- 230 CLAM CHOWDER.....12
vegetables/bacon/potatoes
- MIXED ORGANIC GREENS.....11
green apple/tomato/gorgonzola/pine nuts/balsamic vinaigrette
- CAESAR.....12
polenta croutons/shaved parmesan
- BABY KALE.....13
strawberries/citrus/toasted almonds/pickled onion/feta
meyer lemon vinaigrette
- CAPRESE.....16
burrata mozzarella/heirloom tomatoes/basil/evoo
- CANDIED SALMON SALAD.....21
mango vegetable slaw/candied walnuts
dried cranberries/goat cheese
- CHOPPED SEAFOOD.....21
shrimp/lump crab/bacon/tomato/egg/gorgonzola
avocado/crispy onions/chiptole ranch dressing

SIDES

- TRUFFLE PARMESAN FRIES.....10
herbs/garlic aioli
- SWEET CORN RISOTTO.....10
braised bacon + cherry tomato salad
- POTATO PURÉE.....10
butter/cream/sweet fried onions
- CREAMED SPINACH.....12
white cheddar/panko crumbs
- CHARRED ASPARAGUS.....12
romesco/toasted almonds

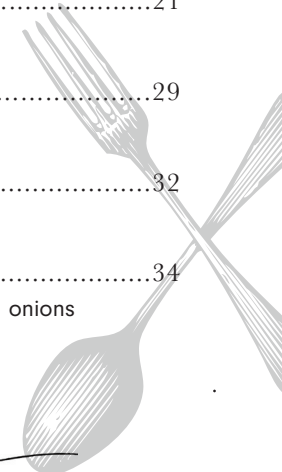
SEAFOOD

- SCOTTISH SALMON.....28
smoked paprika/cauliflower cous-cous/mint tzatziki
- SWORDFISH.....33
tomato orzo/pickled cucumber/meyer lemon butter
- SEAFOOD FRUTTI DI MARE RISOTTO.....27
fish/shrimp/mussels/scallops/calamari
- DAY BOAT SCALLOPS.....32
sweet corn risotto/braised bacon + cherry tomato salad
- HALIBUT.....34
hazelnuts/papaya salsa/potato purée/picante butter
- SHRIMP SCAMPI.....25
garlic/tomato/capers/white wine/penne
- CIOPPINO.....38
maine lobster/fish/shrimp/mussels/scallop/calamari
vegetable tomato saffron broth



MEAT & POULTRY

- GNOCCHI.....21
chicken/spinach/bacon/walnuts/gorgonzola cream
- RED WINE BRAISED SHORT RIB.....29
creamed spinach/trumpet mushrooms/steak sauce
- DOUBLE CUT PORK CHOP.....32
soft polenta/charred asparagus/romesco
- 1855 NEW YORK STRIP STEAK.....34
potato purée/red wine gorgonzola butter/sweet fried onions



Marc Cohen

Chef/Owner
Marc Cohen

Erica Donnelly

General Manager
Erica Donnelly

Gift certificates available at 230forestavenue.com





BEER



STELLA ARTOIS.....7
belgium

BUD LIGHT.....6
st. louis, mo

OSKAR BLUES BREWERY.....7
mama's little yella pils
boulder, co

MODELO ESPECIAL.....7
hecho en mexico

SAMUEL SMITH'S.....9
organic lager
united kingdom

BIRRA MORETTI.....7
italy

ALLAGASH.....9
belgian white ale
portland, me

FRANZISKANER.....8
hefe-weissbier
germany

NORTH COAST BREWING CO.....7
acme pale ale
fort bragg, ca

BEAR REPUBLIC.....7
"racer 5" ipa
healdsburg, ca

MISSION BREWERY.....7
amber ale
san diego, ca

NEWCASTLE.....7
brown ale
united kingdom

OLD RASPUTIN.....9
"russian imperial stout"
fort bragg, ca



HANDCRAFTED COCKTAILS

13

UNION STATION
slow & low rock and rye/lemon/lime
simple syrup/malbec float

ORGANIC WHITE PEACH COLLINS
hanson of sonoma organic gluten free vodka
white peach purée/collins mix/pêche de vigne

BLACKBERRY PALOMA
sauza blue agave/blackberry preserve
grapefruit soda/fresh lime

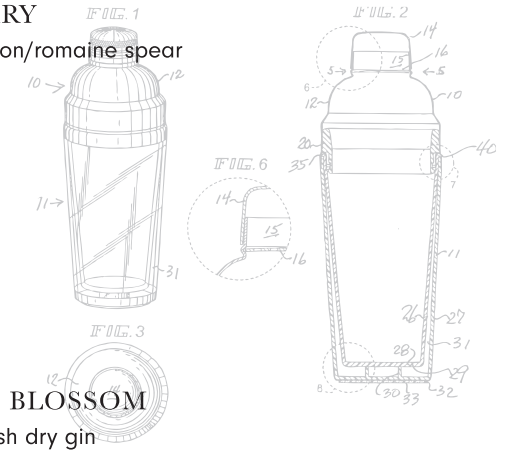
MISSION FIG MARGARITA
silver tequila/fresh fig purée
hand pressed limes

THE "NEW" OLD-FASHIONED
michter's rye/demerara sugar/orange bitters
cherry/charged soda

RUBY RICKEY
deep eddy ruby red vodka/fresh grapefruit
st. germain elderflower liqueur
soda water/lemon

MOSCOW MULE
russian standard vodka/fresh lime
house-made ginger beer

BLT BLOODY MARY
house mix/braised bacon/romaine spear
heirloom tomato



MARTINIS

14

OLD HAVANA
havana club aged white rum/fresh lime
sugarcane/mint/angostura/prosecco

BARREL AGED BOULEVARDIER
kentucky bourbon/aperol/sweet vermouth
orange oil

ROSEMARY GINGER LEMON DROP
vodka/hand-pressed lemon/rosemary ginger syrup

BLOOD ORANGE BLOSSOM
the botanist islay scottish dry gin
aperol/orange oil

THE AMALFI COAST
limoncello/citrus/prosecco

PLUM BASIL
pearl plum vodka/orange liqueur
pink grapefruit/fresh basil

