

WINES BY THE GLASS

Louis Latour "LSF Cuvee" Chardonnay 9.50

Manawa Sauvignon Blanc 11.00

Terlato Pinot Grigio 11.50

Los Dos Garnacha/Syrah 9.00

DeLoach "Block 1950" Pinot Noir 11.50

Alcanza Malbec 10.50

TASTING FLIGHTS

flights are 2 oz. pours of each wine

FLIGHT ONE - Great Shellfish Wines 10.25

Chateau Ste. Michelle Riesling, Columbia Valley, 2014

Manawa Sauvignon Blanc, Marlborough, 2014

Domaine Fournier "Les Belles Vignes" Sancerre, Loire Valley, 2014

FLIGHT TWO - Terroirs of Chardonnay 11.75

Louis Latour "LSF Cuvee," Burgundy, 2014

Sonoma-Cutrer "Russian River Ranches," Sonoma Coast, 2014

Ramey Cellars, Russian River Valley, 2013

FLIGHT THREE - Red Wines with Fish 10.25

DeLoach "Block 1950" Pinot Noir, Sonoma Coast, 2014

Los Dos Garnacha/Syrah, Campo De Borja, 2014

Mitolo "Jester" Shiraz, McLaren Vale, 2013

Please drink responsibly

SMALL PLATES AT THE BAR

- all raw bar half off during happy hours -

Monday - Friday 4pm - 7pm

Freshly Shucked Raw Oysters*

Market Price

Raw Littleneck Clams*

1.95 each

Raw Cherrystone Clams*

1.95 each

Treasures of the Reef*

small (*serves 2-4*) 31.95 large (*serves 4-8*) 57.95

an assortment of freshly shucked and chilled raw shellfish

Eating our oysters is like kissing the sea. We buy only the freshest oysters and then we test them for purity at our laboratory in our Quality Control Center.

Please note: If you have specific dietary requirements, preferences, or a food allergy, please speak to the owner, manager, chef, or your server.

*Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of foodborne illness. More information about the safety of consuming raw food is available upon request.