

## 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, 2016

Manawa Sauvignon Blanc, Marlborough, 2016

Domaine Fournier "Les Belles Vignes" Sancerre, Loire Valley, 2016

**FLIGHT TWO - Terroirs of Chardonnay** 11.75

Louis Latour "LSF Cuvee," Burgundy, 2015

Sonoma-Cutrer "Russian River Ranches," Sonoma Coast, 2016

Jordan, Russian River Valley, 2015

**FLIGHT THREE - Red Wines with Fish** 11.75

Los Dos Garnacha/Syrah, Campo De Borja, 2016

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

Ramey Cellars Pinot Noir, Russian River Valley, 2015

*~ 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: Before placing your order, please inform your server if a person in your party has a food allergy.

\*Served raw or undercooked, or contains (or may contain) raw or undercooked ingredients. Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of foodborne illness, especially if you have certain medical conditions.