

\$6.95 WINES BY THE GLASS

please ask your server for tonight's selections

TASTING FLIGHTS

2 oz. pours of each wine

FLIGHT ONE - Great Shellfish Wines 10.25

Chateau Ste. Michelle Riesling, Columbia Valley, 2016

Manawa Sauvignon Blanc, Marlborough, 2014

Domaine Fournier "Les Belles Vignes" Sancerre, Loire Valley, 2015

FLIGHT TWO - Terroirs of Chardonnay 11.75

Louis Latour "LSF Cuvee," Burgundy, 2015

Sonoma-Cutrer "Russian River Ranches," Sonoma Coast, 2015

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, 2015

Mitolo "Jester" Shiraz, McLaren Vale, 2014

*Menu available Monday to Friday,
3:30 p.m. to 6:30 p.m. in the bar area only*

HAPPY HOUR RAW BAR

Raw Oysters*

please ask for today's variety

Raw Littleneck Clams*

Raw Cherrystone Clams*

Treasures of the Reef*

an assortment of freshly shucked raw shellfish

(half-price during happy hour)

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

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Please note: Before placing your order, please inform your server if a person in your party has a food allergy. Allergen, ingredient and calorie information available upon request.

*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.