

COLD SEAFOOD

OYSTERS MP

East & West Coast Oysters

BONG SMOKED OYSTERS 9.00

3 Oysters Lightly Smoked

CLAMS ON THE ½ SHELL 1.50

Top Neck Clams

CRUDO DU JOUR 14.00

Chile, Lime, Scallion

SAKE POACHED SHRIMP 13.00

Avocado Ginger Mousse

LANGOUSTINO 8.00

New Zealand Tiny Spiny Lobster

KING CRAB LEG 16.00

One Leg Split

JONAH CRAB CLAW 3.50

Mustard Sauce

SALMON TARTARE 8.00

Flash Poached Black Bean Vinaigrette

SHRIMPTINI 12.00

Bloody Mary Cocktail Sauce

SMALL PLATES

FRIED OYSTERS 9.00

Smoked Almond Mayo

CRAB CAKE 8.00

Sambal Remoulade

SCALLOPS 14.75

Sweet & Sour, Garlic, Chiles

OCTOPUS 13.00

Harissa

PAN SEARED SALMON 8.00

Crispy Skin, Spinach, Parmesan Cream

GRILLED HEAD-ON SHRIMP 13.00

Gochujang, Sprout Shoots

MUSSELS 9.00

Fennel, Onion, Garlic, Pernod

SLICED SIRLOIN STEAK 14.00

Red Wine, Shallot, Garlic, Shitake Reduction

GARLIC SHRIMP 11.00

Garlic Chips, Parsley

SEARED TUNA 11.00

Edamame, Avocado, Salmon Roe

VEGGIES - SALADS

BABY ROMAINE 8.00

White Anchovies, Lemon, Croutons

WEDGE SALAD 8.00

Radish, Beets, Tomato, Carrots, Cukes, Pepper

FRIED CAULIFLOWER 7.00

Anchovies, Sultanas, Pine Nuts

SLOW ROASTED TOMATOES 6.00

Garlic Rosemary Breadcrumbs

GRILLED SEASONAL VEGETABLES 6.00

FRIES 5.00

Hand Cut

LARGE PLATES

WHOLE GRILLED FISH 25.00

Chimichurri

CIOPPINO 18.00

San Marzano Tomatoes, Fennel

LOBSTER 1 ½ LB 28.00

Steamed & Grilled

PRIME SIRLOIN 12 OZ 28.00

USDA Grade Prime

HAMBURGER 8 OZ 13.50

8 oz House Brisket, Short Rib Blend

BRISKET SANDWICH 13.00

Jewish Style, Onions, Garlic

DRAFT BEER LIST

ALLAGASH 5.00

BELLS TWO HEARTED IPA 5.00

FEGLEYS BERLINER 13/14 5.00

AUSTIN EAST CIDER 5.00

TERRAPIN RYE ALE 5.00

BEER – BOTTLES & CANS

SMUTTYNOSE PILSNER 5.00

WESTMALLE DUBBEL 8.00

JACKS ABBEY HOUSE LAGER 6.00

CRABBY'S GINGER BEER 8.00

ST. FEUILLEN SAISON 7.00

WILD SOUR 7.00

SPARKLING

PAUL LOUIS BLANC DE BLANC 11.00 / 36.00

Loire Valley, France

Delicate, Fruity

ZARDETTO PRIVATE CUVÉE 12.00 / 36.00

Veneto, Italy

Crisp Peach Flavor, Creamy Finish

WHITES

LEYDA SAUVIGNON BLANC 10.00 / 35.00

Aconcagua, Chile

Grassy Vegetable, Tropical Flavor, High Acidity

WHITES

GAIA NOTIOS WHITE 14.00 / 40.00

Peloponnese, Greece

Dry, Fresh, Fruity

**DERNARD DEFAIX CHABLIS 1ER CRU COTE DE
LECHET 16.00 / 75.00**

Burgundy, France

Single Vineyard, Sweet, Acidic

J PORTUGAL LIMA VINHO VERDE 9.50 / 35.00

Young Green Wine. Tropical Fruit, Acidic

STEINFELD GRUNER VELTLINER 11.50 / 40.00

Niederosterreich, Austria

Elegant, Spicy Sweet Finish, Acidic

YALUMBA VIOGNIER Y SERIES 13.00 / 40.00

South Australia

Rich, Bold, Medium Full-Bodied

**LA BERRIERE MUSCADET SEVRE-ET-MAINE 14.00 /
45.00**

Loire Valley, France

Grape Malon, Aged on Dead Yeast Cells. Fruity & Bready

ROSE

FRANCOIS MONTAND ROSE 13.00 / 40.00

Jura, France

Sparkling, Heavy, Touch of Sweet Crisp Dry Red Berries

**GUEISSARD "LE PETIT GUEISSARD" ROSE 10.00 /
36.00**

Light, Fruity, Delicate

REDS

BUENAS! TEMPRANILLO 9.00 / 30.00

Rioja, Spain

Rioja Grapes, Lighter, Refreshing, Easy Red

MONTFAUCON LES GARDETTES ROUGE CDR 11.00 / 35.00

Rhone Valley, France

Medium Bodied

TILIA BORNARDA 11.00 / 35.00

Mendoza, Argentina

Fruity, Jammy, Acidic

EXCELSIOR CABERNET 11.00 / 35.00

Wester Cape, South Africa

Smoky

BETTER HALF PINOT NOIR 13.00 / 40.00

Marlborough, New Zealand

New World Style, Acidic

ARGIOLAS PERDERA 13.00 / 40.00

Saridgnia, Italy

Monica Grapes, Long Finish, Unique

ALTESINO ROSSO DI MONTALCINO 16.00 / 75.00

Tuscany, Italy

Baby Brunella, Rustic, Earthy, Big Berry Flavor

NOTIOS MOSCHOFILERO & RODITIS 12.00 / 60.00

Greece

Gaia Wine, Acidic

COCKTAILS

MEZCAL ABOUT IT 14.00

*Del Maguey Vida, Mandarine Napoleon, Orange Infused
Agave, Lemon Juice, Rosemary Sprigs*

PINE STREET SAMBA 9.00

Pitu, Grenadine, Sugar, Lime

LIKE BROTHER & SISTER 13.00

*Aqua di Cedro, Nardini Grappa 40, Cranberry Juice, Lime
Juice*

MOUNTAIN MARTINEZ 14.00

*Greylock Gin, Del Professore Vermouth, Maraschino
Cherry, Angosturo Bitter, Lemon Twist*

MAN! HAT ON. 14.00

*Rough Riders Bourbon, Stonewall Rum, Port, Absinthe,
Orange Bitters, Angostura Bitters, Maraschino Cherry*

END OF THE RAINBOW 12.00

*LondonVodka, St. Elder Liqueur, Ginger Beer, Cucumber,
Mint Leaves*

BUT IT'S NOT BRUNCH 10.00

Aperol, Sparkling Wine, Sugar, Peaches, Lemon

BLOODY MARY 13.00

Oyster, Peperoncini, Bacon, Lemon, Lime

