

WINE LIST

CHARDONNAY

1. J. Lohr – Monterey 27 / 9
2. Morgan Metallico *Unaked* – Sonoma 27 / 9
3. Sonoma-Cutrer *Russian River* – Sonoma 36 / 12
4. Cuvaision – Carneros 36
5. Frank Family Vineyards – Carneros 42 / 14
6. Cakebread – Napa 49
7. Far Niente – Napa 63

SAUVIGNON BLANC

11. Kim Crawford – New Zealand 27 / 9
12. Ferrari-Carano Fume Blanc – Sonoma 27
13. Cakebread – Napa 40

WHITE

21. Bollini Pinot Grigio – Italy 21 / 7
22. Chataeu Beaulieu Rose – France 24
23. August Kessler Riesling – Germany 27 / 9
24. Santa Margherita Pinot Grigio – Italy 32

CHAMPAGNE

31. Moet & Chandon Brut (187 ml) – France 14
32. Pommery Rose (187 ml) – France 15
33. Bisol Jeio Prosecco – Italy 28 / 7

CABERNET SAUVIGNON

41. Rodney Strong – Sonoma 30 / 10
42. Simi – Alexander 36 / 12
43. Whitehall Lane Winery – Napa 45 / 15
44. Sequoia Grove – Napa 53
45. Duckhorn – Napa 58
46. Caymus – Napa 90

PINOT NOIR

51. King Estate (375 ml) – Willamette 20
52. Picket Fence – Russian River 30
53. Wente – Monterey 34
54. Résonance – Willamette Valley 45 / 15
56. Ponzi *Abetina Vineyard* – Chehalem Mountains 95

MERLOT

61. J. Lohr *Los Osos* – Paso Robles 27 / 9
62. Duckhorn – Napa 47
63. St. Supéry *Rutherford* – Napa 49

RED

71. Antigal Uno Malbec – Argentina 27 / 9
72. Frog's Leap Zinfandel – Napa 45
73. Penfolds Bin 389 Cab Shiraz – Australia 69
74. Chateau de Laurets St-Emilion Bordeaux – France 84
75. Banfi Brunello di Montalcino – Italy 85
76. Bibi Graetz Testamatta – Italy 95

APPETIZERS

MUSSELS 11

Garlic Butter and White Wine, or Spicy Mayan Sauce

*GULF OYSTERS 12

Six, Shucked to Order, Cocktail Sauce

*MAINE OYSTERS 18

Six, Rich Tasting, Cold-Water

OYSTERS ROCKEFELLER 14

Fresh Spinach, Parmesan Cheese

LOADED POTATO SKINS 7

Bacon, Jack Cheese, Scallions, Sour Cream

BOOM-BOOM SHRIMP 9

Sweet and Spicy Sauce

*TERIYAKI FILET 11

Two Skewers, Scallions, Teriyaki Glaze

CRAB CAKES 14

Remoulade

SOUPS

CRAB BISQUE 6 / 8

It's Rich and it's so Good!

CLAM CHOWDER 5 / 7

New England Style

SIDES

BAKED POTATO 4

LOADED POTATO 7

TRUFFLE FRIES 10

ASPARAGUS 10

PLANTAINS 7

BLACK BEANS & RICE 6

SALADS

CAESAR 7

Crisp Romaine, Croutons,
Freshly Grated Parmesan

ICEBERG WEDGE 7

Diced Tomatoes, Smoked Bacon,
Bleu Cheese Dressing and Crumbles

HOUSE 6

Iceberg, Romaine, Spring Mix, Tomato,
Cucumber, Red Onion and Carrot

FAVORITES & PASTA

SEAFOOD TRIO 36

Bronzed Grouper and Scallops, Crab Cake,
Starch, Vegetable

CRAB CAKES 27

Lump Crab Meat, Remoulade, Starch, Vegetable

*JERK SALMON 25

Black Beans, Rice, Pico de Gallo

BABY BACK RIBS 20

Tangy Sauce, Starch, Vegetable

RUSTICA 21

Marsala Cream Sauce, Gulf Shrimp,
Chicken, Penne

SHRIMP SCAMPI 20

Gulf Shrimp, Garlic, White Wine,
Fresh Herbs, Linguine

CHICKEN PARMESAN 20

Panko Crusted, Linguine

COCONUT SHRIMP 19

Starch, Vegetable, Sweet Chili

Beef, Pork and Seafood Entrees include Vegetable and
One Choice of Mashed Potato, Baked Idaho Potato, Basmati Rice, or Steak Fries

BEEF & PORK

*RIBEYE 16 ounce 32

*NEW YORK STRIP 16 ounce 30

*FILET MIGNON 8 ounce 35

*KUROBUTA PORK CHOP 12 ounce 26

SEAFOOD

MAHI-MAHI 24

*SCOTTISH SALMON 25

BLACK GROUPER 35

Fish Prepared Blackened, Bronzed, Jerked, Lemon Peppered, or Grilled with Garlic Butter

*SEA SCALLOPS 35

Pan Seared Plain, with Butter, or Garlic Butter

SANDWICHES

Toasted Bun with Lettuce, Tomato, and Pickle

*DENISE B's PRIME BURGER 15

Choice of Cheddar or American Cheese

BLACK GROUPER 18

Lightly Blackened or Fried

*CONSUMER ADVISORIES

Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of foodborne illness, especially if you have certain medical conditions. There is a risk associated with consuming raw oysters. If you have chronic illness of the liver, stomach or blood or have immune disorders, you are at greater risk of serious illness from raw oysters, and should eat oysters fully cooked.

IF UNSURE OF YOUR RISK, CONSULT A PHYSICIAN