

WINE LIST

CHARDONNAY

1. J. Lohr – Monterey 30 / 10
2. Morgan Metallico *Unoked* – Sonoma 32 / 12
3. Sonoma-Cutrer *Russian River* – Sonoma 42 / 15
4. Cuvaision – Carneros 44
5. Frank Family Vineyards – Carneros 46 / 16
6. Cakebread – Napa 58
7. Far Niente – Napa 72

SAUVIGNON BLANC

11. Kim Crawford – New Zealand 34 / 12
12. Ferrari-Carano Fume Blanc – Sonoma 30
13. Cakebread – Napa 48

WHITE

21. Bollini Pinot Grigio – Italy 28
22. Chataeu Beaulieu Rose – France 20
23. August Kessler Riesling – Germany 36
24. Santa Margherita Pinot Grigio – Italy 42

CHAMPAGNE

31. Moet & Chandon Brut (187 ml) – France 18
32. Pommery Rose (187 ml) – France 18
33. Bisol Jeio Prosecco – Italy 32 / 12

CABERNET SAUVIGNON

41. Rodney Strong – Sonoma 38 / 12
42. Simi – Alexander 44 / 14
43. Whitehall Lane Winery – Napa 48 / 16
44. Sequoia Grove – Napa 58
45. Duckhorn – Napa 86
46. Caymus – Napa 96

PINOT NOIR

51. King Estate (375 ml) – Willamette 24
52. Picket Fence – Russian River 38
53. Wente – Monterey 44
54. Résonance – Willamette 48 / 16
56. Ponzi *Aurora Vineyard* – Willamette 102

MERLOT

61. J. Lohr *Los Osos* – Paso Robles 30 / 10
62. Duckhorn – Napa 68
63. St. Supéry *Rutherford* – Napa 70

RED

71. Terrazas Malbec – Argentina 36 / 12
72. Frog's Leap Zinfandel – Napa 52
73. Penfolds Bin 389 Cab Shiraz – Australia 82
74. Banfi Brunello di Montalcino – Italy 98
75. Bibi Graetz Testamatta – Italy 106
76. The Prisoner – Napa 185

APPETIZERS

MUSSELS 16

Garlic Butter and White Wine, or Spicy Mayan Sauce

*GULF OYSTERS 15

Six, Shucked to Order, Cocktail Sauce

*BOUTIQUE OYSTERS 21

Six, Rich Tasting, Cold-Water

OYSTERS ROCKEFELLER 18

Fresh Spinach, Parmesan Cheese

LOADED POTATO SKINS 10

Bacon, Jack Cheese, Scallions, Sour Cream

BOOM-BOOM SHRIMP 14

Sweet and Spicy Sauce

*TERIYAKI FILET 16

Two Skewers, Scallions, Teriyaki Glaze

CRAB CAKES 16

Remoulade

SOUPS

CRAB BISQUE 8 / 10

It's Rich and it's so Good!

CLAM CHOWDER 7 / 9

New England Style

SIDES

BAKED POTATO 5

LOADED POTATO 8

TRUFFLE FRIES 12

PLANTAINS 9

SALADS

CAESAR 9

Crisp Romaine, Croutons,
Freshly Grated Parmesan

ICEBERG WEDGE 10

Diced Tomatoes, Smoked Bacon,
Bleu Cheese Dressing and Crumbles

HOUSE 8

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

FAVORITES & PASTA

SEAFOOD TRIO 40

Bronzed Grouper and Scallops, Crab Cake,
Starch, Vegetable

CRAB CAKES 30

Lump Crab Meat, Remoulade, Starch, Vegetable

JERK SALMON 32

Black Beans, Rice, Pico de Gallo

BABY BACK RIBS 28

Tangy Sauce, Starch, Vegetable

RUSTICA 26

Marsala Cream Sauce, Gulf Shrimp,
Chicken, Penne

SHRIMP SCAMPI 28

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

CHICKEN PARMESAN 26

Panko Crusted, Linguine

COCONUT SHRIMP 28

Starch, Vegetable, Sweet Chilli

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 42

*NEW YORK STRIP 16 ounce 38

*FILET MIGNON 8 ounce 40

*KUROBUTA PORK CHOP 12 ounce 32

SEAFOOD

MAHI-MAHI 30

SCOTTISH SALMON 32

BLACK GROUPE 40

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

SEA SCALLOPS 40

Pan Seared Plain, with Butter, or Garlic Butter

SANDWICHES

Toasted Bun with Lettuce, Tomato, and Pickle

*DENISE B's PRIME BURGER 18

Choice of Cheddar or American Cheese

BLACK GROUPE 22

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