



Winner of Wine Spectator's

WHITE WINES

WINES BY THE BOTTLE

Award of Excellence 2004 to 2018

RED WINES



EXCITING, REFRESHING WHITES

All of these wines offer ripe fruit flavors and minimal or no oak influences. They are arranged in order from lighter to more full in body, and all complement our fresh seafood selections.

	Glass	Bottle
100		33
101	10	36
102	11	41
103		41
104		54
105		49
106		69
107		58
108		57
109		58
110	10	37
111		57

PINOT GRIGIO / PINOT GRIS

Offering fresh melon notes and crisp acidity, these wines pair well with our salads, oysters and lighter styles of seafood.

	Glass	Bottle
200		39
201	10	36
202	11	41
203		69
204		65
205		59
206		69

SAUVIGNON BLANC / FUME BLANC

Super crisp with pronounced citrus flavors, these wines pair best with oysters, shellfish and seafood items with lemony influences. Arranged from lighter to more full in style.

	Glass	Bottle
218		44
219		41
220		45
221	10	37
222		58
223		59
224	11	41
225		76
226		82

CHARDONNAY

Arranged from least oak, lemons, apples to more pronounced oak, pineapple, guava & mango, Chardonnay is a great partner to hearty fish dishes and any of our crab offerings

	Glass	Bottle
299	9	33
300	10	36
301		42
302		39
303		37
304		39
305		46
306		63
307		53
308		57
309		47
310	14	51
311		67
312		63
313		57
314	15	56
315		83
316		72
317		74
318		86
319		72
320		74
321		81
322		84
323		90
324		89
325		98
326		101
327		100
328		103
329		99
330		132
331		117

EXCITING, ALTERNATIVE RED

Ranging from lighter & more fruity, to rich & full bodied, these wines are some of the most exciting up-and-coming varietals in the wine world today.

	Glass	Bottle
401		53
402		59
403		71
404		73
405		62
406		79
407		89
408		103
409		79
410		213
411		99
412		111
413		9
414	11	40
415		59
416	9	33
417		37
418		53

PINOT NOIR

Perhaps the most versatile varietal on the menu, Pinot Noir can pair with any dish on the menu!

	Glass	Bottle
500	15	55
501		54
502	12	44
503		62
504		65
505		64
506	14	53
507		65
508		93
509		89

MERLOT

Arranged from lighter to more full, Merlot is a great pair with shrimp & pasta and chicken dishes

	Glass	Bottle
519	10	42
520	11	44
521		51
522		99
523		98

MALBEC

Typically rich with berry, plum & blackberry fruits, softer ripper tannins, lower acidity

	Glass	Bottle
579	11	41
580		45
581		51
582	12	46
583		72
584		79

CABERNET SAUVIGNON & PROPRIETARY BLENDS

These wines are arranged from lighter, dry in style to super rich and bold.

	Glass	Bottle
600		59
601		59
602	13	48
603		63
604		64
605	14	53
606		87
607		83
608		59
609		97
610		119
611		120
612		103
613		152
614		143
615		155
616		153
617		123
618		183
619		199
620		197
621		331

HALF BOTTLES

700		36	702		42
701		38	703		34

CHAMPAGNE & SPARKLING WINES

	Glass	1/2 Bottle	Bottle		Glass	1/2 Bottle	Bottle
800			38	806			33
801	14	26	50	807	13		49
802	13	24	46	808			98
803			48	809	54		106
804			83	810			145
805			98	811			331

A grape cluster denotes wineries that utilize earth friendly farming practices, such as sustainable or organic farming WS— Wine Spectator Rating RP— Robert Parker WE -Wine Enthusiast