



WINES BY THE BOTTLE

WHITE 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
099		84
100		51
101		95
102	16	64
103		67
104		61
105	14	56
106		82

RIESLING

Aromatic grape variety displaying flowery, almost perfumed, aromas as well as high acidity. It's a "terroir expressive" grape and it is used to make dry, semi-sweet, sweet wines.

	Glass	Bottle
110	14	55
111	14	56
112		63
113		85
114		100
115		91

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
199		49
200		47
201		67
202	14	56
203	14	56
204		77
205	(1/2 Bottle)	38 78

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
217	14	56
218		58
219		52
220	13	52
221	14	56
222		53
223		54
224		55
225		62
226	(1/2 Bottle)	32 64
227	(1/2 Bottle)	45 91

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		50
300	14	56
301		52
302		54
303		60
304		68
305		54
306	16	64
307		63
308	16	64
309		66
310		77
311		77
312		99
313		83
314		99
315		93
316		99
317		115
318		114
319		113
320		131

DRY ROSE WINES

	Glass	Bottle
700	14	56
701	15	59

RED WINES

EXCITING, ALTERNATIVE REDS

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

	Glass	Bottle
401		95
402		75
403	14	56
404		81
405	12	46
406		95
407		105
408		75
409		74

PINOT NOIR

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

	Glass	Bottle
500		74
501	16	64
502		66
503		52
504	19	74
505		74
506	19	77
507		91
508		99
509		90
510		117
511		93

MERLOT

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

	Glass	Bottle
520	12	48
521		58
522		76
523		101
524		107

MALBEC

Typically rich with berry, plum & blackberry fruits, softer ripper tannins, lower acidity one of the most exciting up-and-coming varieties in the wine world today.

	Glass	Bottle
581	14	56
582	15	60
583		66
584		67
585		110

CABERNET SAUVIGNON & PROPRIETARY BLENDS

Arranged from lighter, dry in style to super rich, bold, robust with good balanced tannin structure Plum, black cherry, blackberry along with warm spice, vanilla, licorice, and black pepper.

	Glass	Bottle
598	13	51
599		60
600		78
601	18	72
602		77
603		91
604		76
605		77
606	19	74
607		77
608		124
609		117
610		125
611		123
612		153
613		155
614		147
615		156
616		179
617		185
618		199
619		223
620		311
621		301
622		452
623		426
624		399

PROSECCO BOTTLES

	Glass	Bottle
900	14	56
901	17	60

CHAMPAGNE & SPARKLING WINES

	Glass	1/2 Bottle	Bottle		Glass	1/2 Bottle	Bottle
800			63	806			157
801	14	28	56	807			131
802	13		52	808			113
803			84	809	88		171
804			106	810			241
805			131	811			482