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<b>Clam Chowder</b> house saltine	11
<b>Shrimp Slider</b> chipotle, cucumber, mint	4
<b>Lettuce Cups</b> crispy oysters, pickled vegetables	12
<b>Mixed Greens</b> pears, almonds, pecorino	14
<b>Crispy Calamari</b> jalapeño	14
<b>Spicy Lobster Tacos</b> mango salsa, avocado	12

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<b>Fried Oysters</b> tartar & fries	15/29
<b>Lager Steamed Mussels</b> leeks, scallion butter, andouille	14
<b>Crispy Fish Sandwich</b> chips & slaw	17
<b>Grilled Salmon*</b> chickpeas, cauliflower, Urfa pepper	22
<b>Beer Battered Fish &amp; Chips</b> coleslaw	18
<b>Bacon Cheddar Burger*</b> caramelized onions	16
add fried oysters, togarashi aioli, coleslaw	4

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<b>ROLLS</b>	<b>Warm Buttered Lobster</b>	32
chips & slaw	<b>Ethel's Creamy Lobster</b>	32

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<b>SIDES</b> 8	<b>242 Fries</b>
	<b>Shoestring Fries</b>
	<b>Old Bay Onion Rings</b>
	<b>Roasted Broccoli</b>

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<b>REFRESHMENTS</b>	Iced Tea	3
	Lemonade	3
	Arnold Palmer	3
	Coke, Sprite, Ginger Ale	3

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<b>STUMPTOWN</b>	Coffee	3.5
	Decaf Coffee	3.5
	Cold Brew	4.5
	Double Espresso	4.5
	Latte	5
	Cappuccino	5

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<b>MEM TEA</b>	English Breakfast	4
	Earl Grey	4
	Japanese Green	4
	Rooibos Bergamot	4
	Ginger Lemon	4
	Peppermint	4

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<b>DESSERT</b>	Butterscotch Pudding	6
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7.950

R34

\*Items served raw or under cooked. Consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase your risk of food borne illness. — Before placing your order please inform your server if anyone in your party has a food allergy.



**Glass**

Yr \_\_\_\_\_ Pr

**SPARKLE**

17 / i Clivi, Brut Nature,  
Ribolla Gialla, Corno di  
Rosazzo \_\_\_\_\_ 16

NV / Naveran, Brut Rosé,  
Cava \_\_\_\_\_ 11

**WHITE**

17 / Sartarelli, Verdicchio  
dei Castelli di Jesi \_\_\_\_\_ 11

17 / Meinklang, Grüner  
Veltliner, Burgenland \_\_\_\_\_ 13

17 / Lackner Tinnacher,  
Sauvignon Blanc, Styria \_\_\_\_\_ 15

16 / Ovum, Base Line  
Riesling, Elkton \_\_\_\_\_ 15

17 / Dom. Richou,  
Chauvigné, Chenin Blanc,  
Anjou \_\_\_\_\_ 14

**RED**

17 / Manincor, Schiava,  
Alto Adige \_\_\_\_\_ 13

17 / Dom. Marcel Deiss,  
Pinot Noir, Alsace \_\_\_\_\_ 17

16 / Les Vins de Vienne,  
Syrah, Saint-Joseph \_\_\_\_\_ 16

17 / Alvaro Palacios,  
Garnacha/Samsó/  
Cabernet Sauvignon,  
Priorat \_\_\_\_\_ 14



**Sparkle**

Yr \_\_\_\_\_ Pr

NV / Pierre Gimmonet,  
Cuvée Cuis 1<sup>er</sup> Cru, Blanc  
de Blancs, Côte des  
Blancs, Half Bottle \_\_\_\_\_ 55

NV / Serafini & Vidotto,  
Prosecco \_\_\_\_\_ 42

17 / Cruse, St. Laurent,  
Carneros \_\_\_\_\_ 60

NV / Demièrre-Ansiot,  
Blanc de Blancs, Oger \_\_\_\_\_ 84

15 / Ruppert-Leroy,  
Martin Fontaine,  
Chardonnay Brut Nature,  
Aube \_\_\_\_\_ 143

13 / Castello di Verduno,  
S-ciopét, Brut Rosé,  
Verduno \_\_\_\_\_ 68

NV / Jaquesson, Cuvée  
740, Dizy \_\_\_\_\_ 125

15 / Raventos i Blanc, De  
Nit, Conca del Riu Anoia \_\_\_\_\_ 58

13 / Marie-Courtin,  
Efflorescence, Blanc de  
Noirs, Côte de Bars \_\_\_\_\_ 134

09 / Roederer, Brut, Reims \_\_\_\_\_ 143

13 / Schramsberg, Blanc  
de Noirs, California \_\_\_\_\_ 75

NV / Nathalie Falmet,  
Tentation Rosée,  
Rouvres-les-Vignes \_\_\_\_\_ 218

NV / Laherte Frères,  
Ultradition, Grand Brut,  
Epernay \_\_\_\_\_ 78



**White**

Yr \_\_\_\_\_ Pr

13 / Hirsch, Zobing,  
Riesling, Kamptal,  
Half Bottle \_\_\_\_\_ 54

15 / Julien Braud,  
Muscadet Sèvre et Maine \_\_\_\_\_ 32

17 / Luis Seabra,  
Rabigato/Gouveio/  
Codega, Douro \_\_\_\_\_ 42

16 / Mantlerhof, Roter  
Veltliner, Kremstal \_\_\_\_\_ 65

16 / Josmeyer, Riesling,  
Alsace \_\_\_\_\_ 58

16 / Selbach-Oster,  
Riesling Spätlese, Mosel \_\_\_\_\_ 54

16 / Sybille Kuntz,  
Riesling Spätlese Trocken,  
Mosel \_\_\_\_\_ 78

17 / Kontozisis, Assyrtiko,  
Karditsa \_\_\_\_\_ 56

17 / Brand,  
Müller-Thurgau/  
Chardonnay/Scheurebe,  
Pfalz \_\_\_\_\_ 48

16 / Von Winning, Weisser  
Burgunder II, Pfalz \_\_\_\_\_ 68

17 / Bodegas Forjas de  
Salnés, Leirana, Albariño,  
Rías Baixas \_\_\_\_\_ 42

15 / Contrada Salandra,  
Falanghina, Campi Flegrei \_\_\_\_\_ 50

17 / Arnaud Lambert,  
Les Perrières Lieu-Dit,  
Saumur \_\_\_\_\_ 34

17 / Dom. Oudin, Chablis \_\_\_\_\_ 48

17 / Aurélien Chatagnier,  
Condrieu \_\_\_\_\_ 98

17 / Cogno, Nascetta,  
Langhe \_\_\_\_\_ 70

16 / Jean-Marc Pillot,  
Montagny \_\_\_\_\_ 56

14 / Philippe Pacalet,  
Monthélie \_\_\_\_\_ 146

16 / Ghostwriter,  
Chardonnay, Santa Cruz  
Mountains \_\_\_\_\_ 54

15 / Jose Antonio García,  
El Chuqueiro, Godello,  
Bierzo \_\_\_\_\_ 58

16 / Ch. Yvonne, Saumur \_\_\_\_\_ 62

15 / Maison de Montille,  
Saint-Romain \_\_\_\_\_ 92

16 / Dom. Lucien Muzard  
& Fils, Maladière 1er Cru,  
Santenay \_\_\_\_\_ 75

16 / Quantico, Carricante,  
Catarratto, Etna \_\_\_\_\_ 50

14 / Anne et  
Jean-François Ganevat,  
Côtes du Jura \_\_\_\_\_ 80

16 / Mayacamas,  
Chardonnay, Mt. Veeder \_\_\_\_\_ 88

17 / Troupis, Moschofilero,  
Arcadia \_\_\_\_\_ 46

16 / Judith Beck,  
Neuburger, Burgenland \_\_\_\_\_ 54



**Red**

Yr \_\_\_\_\_ Pr

16 / Keep, Counoise,  
El Dorado \_\_\_\_\_ 52

16 / Fedellos de Couto,  
Trousseau, Ribeira Sacra \_\_\_\_\_ 68

17 / Arnot-Roberts,  
Pinot Noir, Sonoma Coast \_\_\_\_\_ 126

17 / Yann Bertrand,  
Juliéna \_\_\_\_\_ 60

14 / Dom. Montille,  
Nuits-Saint-Georges \_\_\_\_\_ 118

16 / Bénédict &  
Stéphane Tissot,  
Poulsard, Arbois \_\_\_\_\_ 60

15 / Ronchi di Cialla,  
Ribolla Nera, Friuli Colli  
Orientali \_\_\_\_\_ 44

14 / Von Winning, Pinot  
Noir I, Pfalz \_\_\_\_\_ 154

16 / Donkey & Goat, The  
Bear, Counoise/Cinsault/  
Mourvèdre, El Dorado \_\_\_\_\_ 80

14 / Clau de Nell,  
Cabernet Franc, Anjou \_\_\_\_\_ 110

16 / Pingus, Psi,  
Tempranillo, Ribera del  
Duero \_\_\_\_\_ 63

14 / Rafael et Fils,  
Cabernet Sauvignon,  
Oak Knoll \_\_\_\_\_ 120

‡ Please inquire about  
large format bottles