

Martini's & Classics

MOJITO

10 Cane Rum, Fresh Mint, Lime Juice, Simple Syrup 13
Suggested Flavors: **Raspberry, Pineapple, Blueberry, Cucumber, Clementine,**
or **"Dirty" with Plantation Grand Reserve Rum**

CAIRIPIRNHA

The National Cocktail of Brazil!
Leblon Cachaça, Muddled Limes, Granulated Sugar 13
Suggested Flavors: **Mango, Blueberry, Raspberry, Pineapple & Jalapeno, Honey & Ginger**

HEMINGWAY DAIQUIRI 🍸

10 Cane Rum, Luxardo Maraschino Liqueur,
Lime Juice, Rock Candy Syrup, Grapefruit Juice 14

RUM OLD FASHIONED

Pyrat XO Rum, Clementine Wedges, Maraschino Cherry,
Angosturra Bitters, Simple Syrup 12

PAIN KILLER

Pusser's Rum, Pineapple Juice, Orange Juice,
Cream of Coconut, Nutmeg 10

THE "VESPER" 🍸

Right Out of a Bond Flick;
Bulldog Gin, Ketel One Vodka,
Lillet Blanc, Lemon Peel 12

BURT LECLAIRE

Michter's US 1 Rye Whiskey, Luxardo Maraschino Liqueur,
Green Chartreuse, Lemon Juice, Orange Bitters 12

MINT JULEP 🍸

Gentleman Jack Bourbon, Fresh Mint,
Fresh Lime Juice, Simple Syrup 11

THE AU PAIR 🍸

Belle de Brillet Pear Brandy, Lemon Juice, Grenadine,
Float of Champagne 13

ELDERFLOWER CHAMPAGNE COCKTAIL

Marquis de la Tour Champagne, Sugar Cube,
Angosturra Bitters, Saint Germain Elderflower Liqueur 12

Signature Cocktails

CHAMPAGNE MOJITO

Bacardi Light Rum, Fresh Mint, Simple Syrup,
Lime Juice, Champagne 14

CARIBBEAN SWIZZLE

Gosling's Black Seal Rum, Lime Juice,
Angostura Bitters, Pineapple Juice, Ginger Beer 12

RUMBULLION 🍸

"The Uproar". Bacardi 8, DeKuyper Orange Curacao,
Lime Juice, Pomegranate Juice, Secret Blend,
Float of Demerara Rum 14

BETWEEN THE SHEETS 🍸

Ron Zacapa 23 yrs, Pierre Ferrand Ambre,
Cointreau, Lemon Juice 12

KRAKALACKIN' SIDECAR 🍸

Kraken Spiced Rum, Cointreau,
Lemon Juice, Simple Syrup 14

RUMBA PUNCH

Bacardi Superior Rum, Bacardi Coco, Bacardi Select,
Orange Juice, Pineapple Juice, Grenadine 12

AVENIDA

Clement Sugar Cane Rum, Mathilde Peche,
Raspberries, Pineapple Wedges, Sweet & Sour 14

MAI TAI

Appleton Reserve Jamaican Rum (15 year old),
Barbancourt Estate Reserve, De Kuyper Curacao, Orgeat,
Rock Candy Syrup, Lime Juice 14

PINEAPPLE COCONUT COLADA

A Silky Concoction of Cruzan Estate Light Rum,
Cream of Coconut and Pineapple Juice
Served over Crushed Ice 12

AVIACIÓN 🍸

Mount Gay Eclipse Silver Rum, Lime Juice,
Luxardo Maraschino Liqueur, Simple Syrup 14

Seafood & Raw Bar

(Raw Bar Available Until 11pm)

*ANTIBES

8 Shrimp, 12 Assorted Oysters, 12 Littleneck Clams 70

SHRIMP COCKTAIL (4)

Jumbo Shrimp 18

*OYSTERS ON THE HALF SHELL

Half dozen 16 Dozen 28

*CLAMS ON THE HALF SHELL

Half dozen 14 Dozen 24

*PAN SEARED SCALLOPS WITH PAPPARDELLE

Seared Scallops in Arrabbiata Sauce over Pappardelle Pasta 18

*PAN BAGNAT NIÇOISE

Warm Olive Oil Poached Yellowfin Tuna, Hard Boiled Egg,
Olives, Onions, Niçoise Dressing on a Warm Baguette 15

MANGO GLAZED GRILLED SHRIMP (4)

Mango & Rum Glaze, Served on a Sugar Cane Skewer 20

ROYAL KING & BLUE CRAB CAKES (2)

Green Apple Rémolade 18

*BARBADOS FISH TACOS (3)

Soft Shell Tortillas, Fresh Tilapia, Avo-tomatillo Salsa,
Lime-chipotle Mayo, with Crispy Cilantro Slaw 14

BAHAMIAN LOBSTER HUSHPUPPIES

Curry Spiced Lobster Corn Fritters
with Coconut Mango Dipping Sauce 14

ST TROPEZ CRISPY CALAMARI

Tossed with Baby Rocket, Meyer Lemon
& Crushed Red Pepper 14

Bar Menu

(Available Until 1am)

JERK CHICKEN WINGS

Jumbo Chicken Wings Tossed with Jamaican Jerk Seasoning
Served with Sweet Potato Fries 14

CUBANO FLAT BREAD

Pulled Pork, Kurobuta Ham, Cornichons
and Provolone Mustard Sauce 16

*KOBE BEEF SLIDERS (2)

with Aged Cheddar Cheese and Spinach
Served with "Miel" Pommes Frites 16
Add Foie Gras 7

MARTINIQUE BAKED BRIE SALAD

Curly Endives, Spicy Pecans & Dehydrated Cranberries
with Fig Balsamic Dressing 14

*RUMBA STEAK SANDWICH

Honey Caramelized Onion, Aged Cheddar & Baby Arugula
on a Homemade Brioche Bun, Served with "Miel" Pommes Frites 16

CRISPY RAVIOLI

Stuffed with Chorizo & Cilantro Duck,
and Served with Spicy Tomato Sauce 14

*ANGUS BEEF BURGER

10 oz Certified Ground Angus with Aged Cheddar Cheese,
Tomato, Lettuce, Mayo, Served with
"Miel" Pommes Frites 16

MEDITERRANEAN DIPPING TRILOGY

Chickpea Hummus, White Bean Purée, Olive Oil Roasted Eggplant
Served with Grilled Pita Crisps 12

*BRANDT STEAK TARTARE

Lean Top Round with Traditional Accompaniments,
"Miel" Pommes Frites, Grilled Brioche, Dijon Mustard 18

"MIEL" POMMES FRITES

or Sweet Potato Fries (Serves 2) 8

17% gratuity will be added for parties of 6 or more
Before placing your order, please inform your server if a person
in your party has a food allergy

* These items contain raw ingredients and are
prepared to order.

*Massachusetts Food Code requires disclosure that the
consumption of raw or undercooked meat, fish or
egg products may increase the risk
of food borne illness.

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White Wine

	Glass	Bottle
Danzante, <i>Pinot Grigio, Italy</i>	10	40
Maso Canali, <i>Pinot Grigio, Italy</i>	12	48
Domaine Fournier, <i>Sancerre, France</i>	16	64
Brancott, <i>Sauvignon Blanc, New Zealand</i>	10	40
Roth, <i>Sauvignon Blanc, Alexander Valley, CA</i>	11	44
Martin Codax, <i>Albarino, Spain</i>	10	40
Chateau Ste. Michelle, <i>Riesling, Washington</i>	10	40
Kim Crawford "Unoaked" <i>Chardonnay, NZ</i>	13	52
Stone Cellars, <i>Chardonnay, Napa, CA</i>	9	36
William Hill, <i>Chardonnay, Central Coast, CA</i>	10	40
Sonoma Cutrer, <i>Chardonnay, Russian River, CA</i>	15	60
Evolution "Lucky 9" <i>Viognier, Oregon</i>	13	52

Red Wine

Macrosteie, <i>Pinot Noir, Carneros, CA</i>	14	56
Louis Latour, <i>Valmoisine Pinot Noir, France</i>	12	44
Marchesi de Frescobaldi Castiglioni, <i>Chianti, Italy</i>	10	40
Stone Cellars, <i>Merlot, Napa, CA</i>	9	36
Casa Lapostolle, <i>Merlot, Chile</i>	10	40
Bonterra, <i>Merlot Mendocino County, CA</i>	12	48
Penfolds <i>Koonunga Hill, Shiraz, Australia</i>	10	40
Spellbound, <i>Petit Sirah, Lodi, CA</i>	11	44
Lyeth, <i>Meritage, Sonoma County, CA</i> 🍷	11	44
Layer Cake, <i>Primitivo/Zinfandel, Australia</i>	12	48
Stone Cellars, <i>Cabernet Sauvignon, Napa, CA</i>	9	36
Main Street, <i>Cabernet Sauvignon, Lake County, CA</i>	10	40
Bonterra, <i>Cabernet Sauvignon, Mendocino County, CA</i> 🍷	12	48
Beaulieu Vineyard, <i>Cabernet Sauvignon, Napa, CA</i>	15	60
Salentein, <i>Malbec, Argentina</i>	13	52

Beer

Imported 7	Domestic 6	Draft 6-7
Amstel Light	Blue Moon	Bud Light
Bass	Budweiser	Harpoon Seasonal
Corona	Bud Light	Kronenbourg 1664
Corona Light	Coors Light	Sam Adams Lager
Guinness	Harpoon IPA	N/A
Heineken	Miller Lite	Kaliber
Heineken Light	Michelob Ultra	
Pacifico	Sankaty Light	
Red Stripe	Sam Adams Light	
Stella Artois	Shipyard Export Ale	
	The Grey Lady	
	Whale Tale Pale Ale	

Champagne of the Month

MOËT & CHANDON

Moët & Chandon, Imperial Brut, Splits 18

Champagne & Sparkling

	Glass	Bottle
Dom. Ste. Michelle, <i>Cuveé Brut, Washington</i>	9	36
Marquis de la Tour, <i>Loire Valley</i>	10	40
Piper Sonoma, <i>Brut, Sonoma, CA</i>	15	60
Perrier Jouet <i>Grand Brut</i>	20	80
Nicolas Feuillatte "Blue Label" <i>Brut</i>	22	88
Tattinger <i>Brut la Française</i>	22	88
Moët & Chandon <i>Imperial Brut</i>	25	100
Nicolas Feuillatte "Premier Cru" <i>Rosé</i>	25	100
Louis Roederer <i>Brut</i>	25	100
Bollinger <i>Brut</i>	27	108
Veuve Clicquot <i>Ponsardin Brut</i>	28	112
Perrier Jouet <i>Grand Brut</i>		112
Moët & Chandon <i>Nectar Imperial Brut</i>		130
Veuve Clicquot <i>Rosé</i>		140
Moët & Chandon <i>Nectar Imperial Rosé</i>		140
Laurent Perrier <i>Brut L-P</i>		140
Perrier Jouet "La Belle Epoque" <i>Rosé</i>		175
Tattinger <i>Prestige Rosé</i>		180
N. Feuillatte "Blue Label" <i>Brut (Magnum)</i>		215
N. Feuillatte "Grand Cuveé Palmes d'Or" <i>Brut, 1996</i>		275
Krug <i>Grand Cuveé</i>		295
Veuve Clicquot <i>Ponsardin La Grande Dame, 1996</i>		320
Piper Heidsieck <i>JP Gaultier</i>		335
N. Feuillatte "Grand Cuveé Palmes d'Or" <i>Rosé, 2000</i>		358
Perrier Jouet <i>Cuveé "Fleur de Champagne," 1999</i>		380
Krug <i>Brut, 1995</i>		420
Dom Perignon, <i>1999</i>		475
Pol Roger <i>Cuveé Sir Winston Churchill Brut, 1996</i>		475
Louis Roederer "Cristal" <i>Brut, 1999</i>		495
Krug <i>Brut Rosé</i>		580
Dom Perignon <i>Rosé, 1996</i>		585
N. Feuillatte "Grand Cuveé Palmes d'Or" <i>Brut, 1996</i>		1,500

Rosé

	Glass	Bottle
J.L. Colombo "Côte Bleue," <i>Syrab/Mourvèdre, Provence, France</i>	10	40
Chateau D'Esclans <i>Whispering Angel, Grenache/Syrab, Provence, France</i>	14	56
Nicolas Feuillatte "Premier Cru" <i>Rosé</i>	25	100