

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	38
William Hill, <i>Chardonnay, Central Coast, CA</i>	10	40
Sonoma Cutrer, <i>Chardonnay, Russian River, CA</i>	15	60
Evolution "14th Edition" <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	38
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, Italy</i>	12	48
Stone Cellars, <i>Cabernet Sauvignon, Napa, CA</i>	9	38
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	Guinness
Bass	Budweiser	Harpoon Seasonal
Corona	Bud Light	Kronenbourg 1664
Corona Light	Coors Light	Sam Adams Lager
Harpoon IPA	Heineken	N/A
Heineken Light	Michelob Ultra	Kaliber
Miller Lite	Pacifico	
Sankaty Light	Red Stripe	
Stella Artois	Sam Adams Light	
The Grey Lady	Shipyard Export Ale	
	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
Nicolas Feuillatte "Blue Label" <i>Brut</i>	22	88
Tattinger <i>Brut la Française</i>		88
Moët & Chandon <i>Imperial Brut</i>	25	100
Nicolas Feuillatte "Premier Cru" <i>Rosé</i>	25	100
Louis Roederer <i>Brut</i>		100
Bollinger <i>Brut</i>		108
Veuve Clicquot <i>Ponsardin Brut</i>		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>Syrah/Mourvèdre, Provence, France</i>	10	40
Chateau D'Esclans <i>Whispering Angel, Grenache/Syrah, Provence, France</i>	14	56
Nicolas Feuillatte "Premier Cru" <i>Rosé</i>	25	100

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 14 Dozen 25

*Clams on the Half shell

Half dozen 14 Dozen 24

*Ahi Tuna Crisps

with Wasabi, Black Beans and Chipotle Pepper 14

Royal King & Blue Crab Cakes (2)

Green Apple Rémonade 18

*Barbados Fish Tacos (3)

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

St. Tropez Crispy Calamari

Tossed with Baby Rocquet, Meyer Lemon,
and Crushed Red Pepper 14

Caesar Salad

Baby Romaine Tossed with Caesar Dressing,
Polenta Croutons, and Parmesan Crackling 12
with Grilled Chicken 16
with Grilled Jumbo Shrimp 18
with Bavette Steak* 23

Fried Pickles

Served with Cayenne Cumin Ranch Dressing 9

*Sirloin Steak Tip Sandwiches (3)

Sautéed with Garlic, Vidalia Onion,
Fontina Cheese on Toasted Brioche 15

Before placing your order, please inform your server if a person in your party has a food allergy.

17% gratuity will be added for parties of 6 or more.

* 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.

Bar Menu

(Available Until 1am)

Pork Belly Sliders (3)

Braised Kurobuta Pork Belly
Pineapple, Cilantro, Marmalade on Toasted Brioche 15

Duck and Goat Cheese Flatbread

Served with Fig Balsamic and Arugula 15

*Sirloin Burger Sliders (3)

with Cheddar Cheese, Tomato, and Sautéed Spinach
on Toasted Brioche 16

Nacho Chips with Roasted Corn Salsa

Pico de Gallo, Melted White Cheddar, and Frijoles 10

Jerked BBQ Ribs

Caribbean Sugar Cane and Jerk Spiced Pork Ribs 16

Caribbean Chicken Wings

Served with Celery Root and Pear Salad
Choice of Sauces: Lemon Honey Thyme,
Jamaican Jerk Seasoning, BBQ or Buffalo 14

*Sirloin Burger

Cheddar Cheese, Grilled Steak Tomato, Sautéed Chard,
Spicy Cayenne Gribiche Mayonnaise on Toasted Brioche
Served with Pommes Frites 16

Chicken Quesadilla

Mango, Cilantro, Pineapple, Jalapeño, and White Cabbage Salad
Served with Sour Cream and Salsa 14

*Brandt Steak Tartare

Lean Top Round with Traditional Accompaniments, Quail Egg,
Pommes Frites, Grilled Brioche, Dijon Mustard 16

Sides

Pommes Frites, Sweet Potato Fries,
or Truffled Potato Chips 8
Garden Salad 6

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Tiki's & Classics

Mojito

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

Caipirinha

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

Hemingway Daiquiri ☞

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

Cucumber Martini ☞

Crop Organic Cucumber Vodka, Hendricks Gin,
Muddled English Cucumbers, Lime Juice, Salted Rim 14

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

Calypso ☞

Ragged Mountain Rum, Lemon Juice, Falernum,
Pineapple Juice, Tiki Bitters 13

Mai Tai

Appleton Reserve Jamaican Rum (15 year old),
Barbancourt Estate Reserve, Orange Curaçao, Orgeat Syrup,
Lime Juice, Simple Syrup 14

Zombie

Mount Gay Eclipse Silver Rum & Gold Rum, Falernum,
Pineapple Juice, Papaya Juice, Passion Fruit Juice,
Orange Curaçao, Tiki Bitters, Lime Juice, Nutmeg 13

Elderflower Champagne Cocktail

Marquis de la Tour Champagne, Sugar Cube,
Angostura 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

10 Cane Rum, Malibu Coconut, Pyrat XO Reserve,
Orange Juice, Pineapple Juice, Grenadine 12

Life & LiberTea

Privateer Silver Rum Steeped with Earl Grey Tea,
Lemon Juice, Honey Syrup 10

Brahmin

Berkshire Distillers New England Corn Whiskey,
Cherry Heering, Angostura Bitters, Lemon Juice,
Simple Syrup, Bourbon Soaked Cherry 11

Pineapple Coconut Colada

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

Tea Act

Berkshire Ragged Mountain Rum, Ginger, Mathilde Peche,
Domaine de Canton Ginger Liqueur, Lemon,
Fresh Brewed Iced Tea 11