



Seafood Bar

(Served Chilled)

Oysters

Blood Orange Mignonette,
Thai Tomato Salsa

Kusshi

(B.C.) (Denman Island)

Chunu

(VA) (Smith Island Bay)

Coromandel

(NZ) (McGregor Bay)

Half-18/Full-34

Shrimp Ceviche

Laughing Bird Shrimp, Lime, Tomato,
Serrano & Cilantro, Plantain Chips

17

Tiger Shrimp

Yuzu-Wasabi Cocktail Sauce

Half Pound - 18/Full-34

King Crab Legs

Half Pound -30/Full- 55

Tower For Two

1/2 Dozen Oysters
Half Pound Tiger Shrimp
Half Pound King Crab Legs
One Whole Lobster

95

Tower For Four

Dozen Oysters
Full Pound Tiger Shrimp
Full Pound King Crab Legs
Two Whole Lobster

180

Cocktails

(Also Served Chilled)

Boneyard Bacon Bloody

A Classic Bloody Mary Spiked
with Balsamic, Jalpeno,
Bacon & a Salted Rim

14

Baja Bloody

Chile Infused Vodka & Mezcal,
Cumin, Fresh Oregano, Pickle Juice,
Cilantro Salt & Cocktail Shrimp

14

Juicy

Spirit Guild Vapid Vodka, Rinomato,
Lemon-Honey Simple, Grapefruit,
Elderflower Tonic - Rocks

13

Not My Jam

Loft & Bear Vodka, Apricot Preserves,
Cocchi Americano, Lime - Up

14

Classic Mimosa

Fresh Squeezed Orange Juice, Bubbles

9

Gulf Coast

Fresh Squeezed Pink Grapefruit, Bubbles

9

Passionfruit

Passion-Orange Juice, Bubbles

9

Bottomless Mimosa Or Bubbles*

20

*(Per Person, 2 Hour Limit, With Purchase of Entrée)

Bubbles & Rose

2015 Ca'Di Rajo, Prosecco	\$14/42
Mont Charrell, Cava Rose, Spain	\$14/42
Krug, Grand Cuvee Brut	\$48/300
Lanson, Brut Sec-Dry, White Label	\$60
Deutz, Brut Classic	\$80
Bernard Gaucher, Brut Rose	\$95
2004 Billecart-Salmon, Extra Brut	\$165
Billecart-Salmon, Brut Rose	\$165
Krug, Brut Rose	\$650

2016 Chateau L'Afrique, Provence	\$15/48
2016 Les Valentines, Provence	\$15/48
2016 Alzipratu, Fiumeseccu, Calvi	\$48

Juice & Coffee

Fresh Squeezed O.J., Grapefruit*	5
Groundworks Cold Brew Coffee*	5
Groundworks Regular or Decaf	4.5
Loose Leaf Hot Tea	6
(Mint, English Breakfast, Chamomile, Jasmine)	

*No Refills