



BY SEA

RAW BAR

OYSTERS*

Chef's Selection
36 / DOZEN

SHRIMP COCKTAIL*

Six Shrimp, Sambucca Cocktail Sauce
16

TUNA TARTARE*

Avocado, Jalapeno, Lime
16

CAVIAR & BELLINI*

Chef's Selection of Caviar, Crème Fraiche, Capers, Boiled Egg
MKT

THE SOCIAL PLATTER*

12 Oysters, 6 Poached Shrimp, Chilled Crab Salad
65

THE VICTOR TOWER*

12 Oysters, 6 Poached Shrimp, Chilled Crab Salad,
1 Lb Lobsters, Snow Crab Legs
MKT





BY SEA

HOT BAR

ROCKEFELLER*

Spinach & Parmesan Crema, Toasted Breadcrumbs
HALF DOZEN OYSTERS / 18
HALF LOBSTER / 21

CLAMS CASINO*

Oreganata Butter, Pancetta, Toasted Breadcrumbs
HALF DOZEN / 18

WHOLE ROASTED 1 LB LOBSTER *

MKT

WARM SNOW CRAB LEGS

Drawn Butter, Lemon
MKT

CRAB BRUSCHETTA

Warm Crab Salad, Argula
28

LOBSTER ROLL*

Drawn Butter
MKT

BY LAND

CHEESE BOARD

Chef's Selection With Traditional Accompaniment
16

BEEF TATAKI*

Thinly Sliced Raw Tenderloin, Eel Sauce
23

*These items are cooked to order. Consuming raw or under cooked meats may increase your risk of food born illness, especially if you have certain medical conditions



COCKTAILS

SIGNATURE DRINK

Barrel Aged Yellow Chartreuse
Signature Drink - Served On the Rocks
23

BARREL AGED BLACK MANHATTAN

Bourbon - Averna - Bitters
16

BARREL AGED NEGRONI

Gin - Campari - Sweet Vermouth
16

MEN WITHOUT WOMEN

Rye - Averna - Brandied Amarena Cherry Syrup - Bitters
15

CHAMPS-ÉLYSÉES

Cognac - Barrel Aged Yellow Chartreuse - Lemon - Sugar - Bitters
18

HEMINGWAY DAIQUIRI

Rum - Luxardo Maraschino - Grapefruit - Lime
14

THE LAST WORD

Gin - Luxardo Maraschino - Barrel Aged Yellow Chartreuse - Lime
18

MIDNIGHT IN PARIS

Vanilla Vodka - Lemon - Lavender Infused Simple Syrup
15

THE DANGEROUS SUMMER

Jalapeno Infused Tequila - St. Germain - Lime - Strawberry Infused Simple Syrup
15

NAKED & ALMOST FAMOUS

Mezcal - Amaro Nonino - Barrel Aged Yellow Chartreuse - Lime
19

A TERRIBLE LOVER

Mezcal - Suze - St. Germain - Bitters
17

WINE

WHITE

S.A. Prum, Riesling Essence 12/48
The Champion, Sauvignon Blanc Il Campione Marlborough 12/48
Cline Cellars, Chardonnay Sonoma Coast 13/52
Malene Wines, Rose Central Coast 14/56
Santa Margherita, Valdadige Pinot Grigio 15/60

SPARKLING

Tempus III Cava Brut NV, Napa Valley 10/40
Torresella Prosecco Brut, Veneto, Italy 10/40
Santa Margherita, Prosecco di Valdobbiadene Superiore Brut, Veneto, Italy 17/58
Santa Margherita, Brut Rosé, Veneto, Italy 21/84
Palmer & Co Brut Reserve, Champagne, France 30/150

RED

Cline Cellars Ancient Vines Zinfandel, Contra Costa County 12/48
Opolo Vineyards Mountain Zinfandel, Paso Robles 14/56
Geysler Peak Winery "Walking Tree" Cabernet Sauvignon, Alexander Valley 15/60
1000 Stories Bourbon Barrel Aged Gold Rush Red, California 15/60
San Antonio Winery San Simeon Merlot, Paso Robles 16/64
Lucas & Lewellen Vineyards Pinot Noir, Santa Barbara County 16/64
Daou Vineyards Cabernet Sauvignon, Paso Robles 17/68

BEER

DRAFT

Columbia Craft Blonde Ale 8
Columbia Craft Lager 8
Wicked Weed Pernicious IPA 9
Southern Barrel Damn Yankee 9
Legal Remedy Pro Bono Vanilla Porter 9
Bendford Oyster Stout 9

BOTTLES/CANS

Narragansett 5
Leffe Blonde Ale 7
Estuary Hugh Hef 9
