

# Atlantic Fish Co

761 Boylston St 02116-2603 · +16172674000 · Updated: Jan 14, 2026

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## RAW BAR\* 4

### Caviar Selection

served with classic accoutrements

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### Shellfish Tower

lobster, oysters, shrimp, lump crab, littleneck clams

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### Cocktails

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### Oysters

half dozen

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## APPETIZERS 10

### Super Lump Crab Cake

shaved cucumber & fennel

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### Clam Fritters

smoked pepper & lemon aioli

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### Tuna Tartare\*

wasabi tobiko, toasted soy vinaigrette, taro root chips

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### Georges Bank Scallops\*

smoked bacon, maple-apple mustard

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### Octopus

chorizo, cipolini onion, fingerling potatoes

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### Fried Oysters

cajun remoulade

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### Crispy Calamari Milano

pomodoro sauce, hot peppers, parmesan

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### Blue Hill Bay Mussels

white wine, garlic, grain mustard

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### Lobster Crab Louie\*

avocado, endive, tomato, red onion

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### Littleneck Clams\*

white wine, fines herbs, caprese crumbs, crispy prosciutto

## SOUPS 3

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### New England Clam Chowder

cup | bread bowl

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### Lobster Bisque

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### Basque Seafood Stew

espelette, lemon

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## SALADS 5

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### Roasted Beet & Goat Cheese

pecans, red wine vinaigrette

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### Classic Caesar\*

croutons, parmesan

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### Warm Asparagus & Crab

cured egg yolk, charred lemon

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### Seared Scallop

baby kale, napa cabbage, mango, poblano, jicama

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### Hoisin Salmon

mango, avocado, tomatoes, almonds, napa cabbage, sesame lo mein noodles

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## SANDWICHES 5

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### Maine Lobster Roll

lemon-chive mayo

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### Fried Fish

haddock, coleslaw, tartar sauce

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### Tuna Melt

olive oil poached ahi tuna, cheddar, tomato, onion

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### Bacon Cheddar Cheeseburger\*

1/2 lb, lettuce, tomato, onion

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### Chicken Avocado BLT

applewood smoked bacon, heirloom tomato, butter lettuce, asiago roll

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## FRESH CATCH\* 6

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### Halibut

pan-roasted, herb crust

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### Swordfish

grilled, citrus marinated, salsa verde

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## **Nova Scotia Salmon**

grain mustard beurre blanc

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## **Haddock**

broiled, scampi butter

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## **Tuna**

seared, extra virgin olive oil

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## **Whole Branzino**

oven roasted

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## **ENTRÉES** 10

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### **Steamed Lobster**

1 1/4 lb or 2 lb, maine lobster

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### **Maine Lobster Risotto**

tomatoes, english peas, lemon

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### **Captain's Platter**

crispy shrimp, scallops, clams, haddock, tartar, cocktail sauce, hand-cut fries

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### **Housemade Lobster & Scallop Ravioli**

roasted tomato & lobster ragu, calabrian chiles

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### **Bouillabaisse\***

scallops, haddock, clams, mussels, fennel, tomato

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### **Fish & Chips**

haddock, tartar sauce, hand-cut fries

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### **Tuna Bowl\***

charred farro, avocado, jalapeño, soy vinaigrette

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### **Seafood Pasta Fra Diavolo**

shrimp, scallops, mussels, spicy tomato sauce

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### **Spaghetti alle Vongole**

manilla clams, garlic, lemon, herb breadcrumbs

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### **Chicken Paillard**

arugula, confit tomato, shaved fennel, parmesan, lemon vinaigrette

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## **SIDES** 9

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### **Mélange of Mushrooms**

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### **Spinach**

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### **Broccolini**

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## Rainbow Swiss Chard

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## Hand-Cut Fries

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## Mashed Potatoes

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## Corn Pudding

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## Potato Gratin

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## Asparagus

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## BRUNCH 8

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### Classic Benedict

smoked ham, citrus hollandaise, home fries

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### Baked Halibut Shakshuka

grilled bread

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### Corned Beef Hash\*

soft egg, mustard hollandaise

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### Mushroom & Goat Cheese Omelette\*

home fries

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### Caramelized Apple French Toast

challah bread, cinnamon mascarpone cream

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### Tuna Melt

olive oil-poached tuna, cheddar, tomato, onion, fries

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### Land & Sea Burger

ground beef, lobster, caramelized onion, fontina sauce, fries

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### Tuna Bowl

charred farro, avocado, jalapeño, soy vinaigrette

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## BRUNCH COCKTAILS 3

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### Surf & Turf Bloody Mary

grey goose, bloody mary mix, bacon, shrimp cocktail

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### Lavender Spritz

bombay sapphire, st-germain, lemon juice, lavender syrup, soda

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### Fizzy & Dizzy

m&r, prosecco, blood orange juice

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## APPETIZERS\* 10

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## **Lobster Crab Louie**

avocado, endive, tomato, red onion

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## **Georges Bank Scallops**

smoked bacon, maple-apple mustard

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## **Tuna Tartare**

wasabi tobiko, toasted soy vinaigrette, taro root chips

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## **Octopus**

chorizo, cipolini onion, fingerling potatoes

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## **Clam Fritters**

smoked pepper & lemon aioli

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## **Super Lump Crab Cake**

shaved cucumber & fennel

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## **Crispy Calamari Milano**

pomodoro sauce, hot peppers, parmesan

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## **Blue Hill Bay Mussels**

white wine, garlic, grain mustard

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## **Fried Oysters**

cajun remoulade

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## **Littleneck Clams\***

white wine, fines herbs, caprese crumbs, crispy prosciutto

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## **SEAFOOD ENTRÉES\* 13**

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### **Paella Valenciana**

serves two, calasparra rice, sofrito, shrimp, mussels, haddock, chorizo, chicken

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### **Lobster Thermidor**

roasted mushrooms, sherry cream sauce

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### **Bouillabaisse**

scallops, haddock, clams, mussels, fennel, tomato

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### **Chilean Sea Bass**

roasted salsify, parmesan broth, beech mushroom

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### **Crab-Crusted Haddock**

spinach, tomato, roasted fingerling potatoes, lobster basil sauce

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### **Fish & Chips**

haddock, tartar sauce, hand-cut fries

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### **Seafood Pasta Fra Diavolo**

shrimp, scallops, mussels, spicy tomato sauce

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## Steamed Lobster

1 1/4 lb or 2 lb, maine lobster

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## Spaghetti alle Vongole

manilla clams, garlic, lemon, herb breadcrumbs

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## Housemade Lobster & Scallop Ravioli

roasted tomato & lobster ragu, calabrian chiles

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## Maine Lobster Roll

lemon-chive mayo, hand-cut fries

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## Georges Bank Seared Scallops

peruvian potatoes, green beans, brown butter

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## Maine Lobster Risotto

tomatoes, english peas, lemon

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## MEATS\* 3

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### Roasted Game Hen

natural jus

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### Filet Mignon 8 oz

herb butter

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### Grilled Pork Chop

vinegar, peppers & tomato

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## BEVERAGES 4

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### Juice

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### Milk

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### Soda

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### Hand-Crafted Soda

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## DESSERTS 1

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### Ice Cream Sundae

chocolate sauce, whipped cream

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## AFTER-DINNER DRINKS 5

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### Abe & Louie's Espresso Martini

espresso, Kahlúa, Stoli Vanil, Baileys

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### Premium Roast Coffee

regular, decaf, hot or iced

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## Cappuccino or Caffé Latte

hot or iced

## Espresso

## Twinings of London Tea

assortment available

## SPARKLING <sup>1</sup>

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### NV Prosecco, Veneto, Italy

**\$13.00**

Flavor profile: dry and floral, crisp effervescence. Tasting notes: yellow apple, pear, white peach, apricot

## WHITE & ROSÉ <sup>4</sup>

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### 2018 Pinot Grigio, Delle Venezie, Italy

**AVAILABLE OPTIONS**

Flavor profile: light-bodied, crisp with balanced acidity. Tasting notes: whispers of tropical fruit, melon and citrus notes

\$13.00

\$19.00

### 2017 Sauvignon Blanc, Monterey, CA

**AVAILABLE OPTIONS**

Flavor profile: zesty and flowery; herbaceous. Tasting notes: lime, green apple, passion fruit, white peach

\$13.00

\$19.00

### 2016 Chardonnay, Monterey, CA

**AVAILABLE OPTIONS**

Flavor profile: crisp and oaky, elegant. Tasting notes: tree and tropical fruit, citrus, oak, spice

\$14.00

\$21.00

### 2018 Rosé, Monterey, CA

**AVAILABLE OPTIONS**

Flavor profile: lively red berry flavors with a crisp finish. Tasting notes: ripe strawberry and raspberry

\$12.00

\$18.00

## RED <sup>4</sup>

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### 2017 Pinot Noir, Monterey, CA

**AVAILABLE OPTIONS**

Flavor profile: sweet and fruity, full-bodied. Tasting notes: black cherry, plum, nutmeg, tart cranberry

\$15.00

\$22.00

### 2016 Red Blend, Bacarré, Central Coast, CA

**AVAILABLE OPTIONS**

Flavor profile: medium body with silky finish. Tasting notes: cocoa, cedar and mixed berry

\$15.00

\$22.00

### 2017 Malbec, Mendoza, Argentina

**AVAILABLE OPTIONS**

Flavor profile: full-bodied; well-balanced with acidity. Tasting notes: ripened plum and cherry notes

\$14.00

\$21.00

### 2016 Cabernet Sauvignon, Central Coast, CA

**AVAILABLE OPTIONS**

Flavor profile: full-bodied; velvety mouth feel. Tasting notes: juicy plum, espresso, black pepper, chocolate and black currants

\$16.00

\$24.00

## TAVISTOCK RESERVE PLATINUM COLLECTION <sup>1</sup>

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## 2015 Cabernet Sauvignon, Alexander Valley, CA

Flavor profile: rich and round, full-bodied. Tasting notes: juicy blackberry, black cherry, vanilla, toasted oak. Alexander Valley is capable of growing a wide range of grape varieties but in recent years, the area has been recognized for the quality of its Cabernet Sauvignon. Alexander Valley Cabernet Sauvignon thrives in gravelly loam soils producing supple wines noted for its superior taste and flavor profile

### AVAILABLE OPTIONS

\$20.00

\$30.00

## SPARKLING (WINE BY THE GLASS) <sup>4</sup>

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**Moscato d'Asti, Vietti, Piedmont, Italy 2019**

**\$11.00**

**Prosecco, Tavistock Reserve, Veneto, Italy NV**

**\$13.00**

**Champagne, Piper-Heidsieck Brut, Reims, France NV**

**\$19.00**

**Champagne, Moët & Chandon Impérial, Épernay, France NV**

**\$20.00**

## WHITE (WINE BY THE GLASS) <sup>11</sup>

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**Muscadet, Sevre-et-Maine, Domaine Guy Saget, Loire Valley, France 2017**

### AVAILABLE OPTIONS

6 oz: \$12.00

9 oz: \$18.00

**Grüner Veltliner, Huber, Terrassen, Austria 2017**

### AVAILABLE OPTIONS

6 oz: \$12.00

9 oz: \$18.00

**Riesling, Saint M, Pfalz, Germany 2017**

### AVAILABLE OPTIONS

6 oz: \$12.00

9 oz: \$18.00

**Pinot Grigio, Tavistock Reserve, Delle Venezie, Italy 2018**

### AVAILABLE OPTIONS

6 oz: \$13.00

9 oz: \$19.00

**Sancerre, Fournier, Les Belles Vignes, Loire, France 2019**

### AVAILABLE OPTIONS

6 oz: \$17.00

9 oz: \$25.00

**Sauvignon Blanc, Tavistock Reserve, Monterey, CA 2017**

### AVAILABLE OPTIONS

6 oz: \$13.00

9 oz: \$19.00

**Sauvignon Blanc, Three Valleys, Marlborough, New Zealand 2019**

### AVAILABLE OPTIONS

6 oz: \$15.00

9 oz: \$22.00

**Pouilly-Fuisse, J.J. Vincent, Marie Antoinette, Burgundy, France 2017**

### AVAILABLE OPTIONS

6 oz: \$17.00

9 oz: \$25.00

**Chardonnay, Tavistock Reserve, Monterey, CA 2017**

**AVAILABLE OPTIONS**

6 oz: \$14.00

9 oz: \$21.00

**Chardonnay, Mer Soleil, Monterey, CA 2018**

**AVAILABLE OPTIONS**

6 oz: \$17.00

9 oz: \$25.00

**Chardonnay, Far Niente, Napa Valley, CA 2018**

**AVAILABLE OPTIONS**

6 oz: \$22.00

9 oz: \$33.00

**ROSÉ (WINE BY THE GLASS) <sup>2</sup>**

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**Grenache/Syrah, Château d'Esclans, Whispering Angel, Provence, France 2019**

**AVAILABLE OPTIONS**

6 oz: \$15.00

9 oz: \$22.00

**Syrah, Tavistock Reserve, Monterey, CA 2019**

**AVAILABLE OPTIONS**

6 oz: \$12.00

9 oz: \$18.00

**RED (WINE BY THE GLASS) <sup>11</sup>**

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**Pinot Noir, Tavistock Reserve, Monterey, CA 2018**

**AVAILABLE OPTIONS**

6 oz: \$15.00

9 oz: \$22.00

**Pinot Noir, Roco, Gravel Road, Willamette Valley, OR 2017**

**AVAILABLE OPTIONS**

6 oz: \$16.00

9 oz: \$24.00

**Pinot Noir, Sea Sun, CA 2019**

**AVAILABLE OPTIONS**

6 oz: \$16.00

9 oz: \$24.00

**Malbec, Tavistock Reserve, Mendoza, Argentina 2017**

**AVAILABLE OPTIONS**

6 oz: \$14.00

9 oz: \$21.00

**Super Tuscan, Il Poggione, Italy 2017**

**AVAILABLE OPTIONS**

6 oz: \$16.00

9 oz: \$24.00

**Syrah Blend, Tavistock Reserve Bacarré, Central Coast, CA 2017**

**AVAILABLE OPTIONS**

6 oz: \$15.00

9 oz: \$22.00

**Merlot, Duckhorn, Napa Valley, CA 2017**

**AVAILABLE OPTIONS**

6 oz: \$18.00

9 oz: \$27.00

<b>Cabernet Blend, Stag's Leap Wine Cellars, Hands of Time, Napa Valley, CA 2017</b>	<b>AVAILABLE OPTIONS</b>
	6 oz: \$17.00
	9 oz: \$25.00
<b>Cabernet Sauvignon, Tavistock Reserve, Central Coast, CA 2018</b>	<b>AVAILABLE OPTIONS</b>
	6 oz: \$16.00
	9 oz: \$24.00
<b>Cabernet Sauvignon, Tavistock Platinum Reserve, Alexander Valley, CA 2015</b>	<b>AVAILABLE OPTIONS</b>
	6 oz: \$20.00
	9 oz: \$30.00
<b>Cabernet Sauvignon, Groth, Napa Valley, CA 2016</b>	<b>AVAILABLE OPTIONS</b>
	6 oz: \$23.00
	9 oz: \$34.00
<b>CHAMPAGNE (HALF BOTTLES) <sup>3</sup></b>	
<b>Bollinger Special Cuveé, Brut, Ay NV</b>	<b>\$103.00</b>
<b>Nicolas Feuillatte, Brut, Epernay NV</b>	<b>\$45.00</b>
<b>Krug, Grande Cuveé, Brut, Reims NV</b>	<b>\$150.00</b>
<b>FRANCE (WHITE) <sup>4</sup></b>	
<b>Riesling, Trimbach, Alsace 2018</b>	<b>\$49.00</b>
<b>Pouilly Fume, La Doucette, Loire Valley 2018</b>	<b>\$57.00</b>
<b>Sancerre, Lucien Crochet, Loire Valley 2018</b>	<b>\$55.00</b>
<b>White Blend, Vieux Lazaret, Chateauneuf du Pape, Rhône Valley 2017</b>	<b>\$56.00</b>
<b>ITALY (WHITE) <sup>1</sup></b>	
<b>Pinot Grigio, Alois Lageder, Alto Adige 2018</b>	<b>\$46.00</b>
<b>NEW ZEALAND (WHITE) <sup>1</sup></b>	
<b>Sauvignon Blanc, The Crossings, Marlborough 2018</b>	<b>\$38.00</b>
<b>UNITED STATES (WHITE) <sup>5</sup></b>	
<b>Chardonnay, Grgich Hills, Napa Valley, California 2018</b>	<b>\$65.00</b>
<b>Chardonnay, Ramey Cellars, Russian River Valley, California 2017</b>	<b>\$57.00</b>
<b>Chardonnay, Steele, California 2017</b>	<b>\$46.00</b>
<b>Pinot Gris, King Estate, Willamette Valley, Oregon 2018</b>	<b>\$40.00</b>

Sauvignon Blanc, Grgich Hills, Fumé Blanc, Napa Valley, California 2018 \$54.00

**FRANCE (RED) 1**

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Bordeaux, Chateau Haut-Segottes, St Emilion Grand Cru, 2016 \$57.00

**UNITED STATES (RED) 5**

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Pinot Noir, Steele, California 2016 \$31.00

Merlot, Coppola, Blue Label, California 2016 \$42.00

Zinfandel, Steele, Pacini Vineyard, Mendocino, California 2016 \$46.00

Cabernet Sauvignon, L'Ecole No. 41, Columbia Valley, Washington 2014 \$52.00

Cabernet Sauvignon, Stag's Leap Wine Cellars, Artemis, Napa Valley, CA 2018 \$75.00

**CHAMPAGNE (SPARKLING) 7**

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Drappier Carte d'Or, Brut NV \$85.00

Dom Pérignon, Épernay 2008 \$270.00

Laurent-Perrier, Brut, Tours-sur-Marne NV \$96.00

Laurent-Perrier, Cuvée Rosé Brut, Tours-sur-Marne NV \$148.00

Piper-Heidsieck, Brut, Reims NV \$76.00

Pol Roger, Épernay NV \$109.00

Veuve Clicquot Brut, Yellow Label, Reims NV \$119.00

**PROSECCO (SPARKLING) 1**

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Tavistock Reserve, Prosecco, Veneto NV \$52.00

**ALSACE (FRANCE) 6**

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Gewürztraminer, Trimbach 2016 \$57.00

Gewürztraminer, Seigneurs de Ribeaupierre, Trimbach 2012 \$98.00

Pinot Gris, Réserve, Trimbach 2016 \$54.00

Pinot Gris, Reserve Personnelle, Trimbach 2015 \$85.00

Riesling, Cuvée Frederic Emile, Trimbach 2011 \$112.00

Riesling, Domaine Zind-Humbrecht 2016 \$65.00

**BURGUNDY (FRANCE) 9**

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<b>Chablis, Domaine Drouhin, Vaudo, 1er Cru 2018</b>	<b>\$90.00</b>
<b>Chablis, Jean Dauvissat, Vaillons 1er Cru 2015</b>	<b>\$85.00</b>
<b>Chablis, La Chablisienne, Vaurorent, 1er Cru 2015</b>	<b>\$71.00</b>
<b>Chassagne-Montrachet, Olivier Leflaive 2018</b>	<b>\$188.00</b>
<b>Corton-Charlemagne, Grand Cru, Louis Latour 2017</b>	<b>\$200.00</b>
<b>Meursault, Louis Latour 2018</b>	<b>\$95.00</b>
<b>Pouilly-Fuisse, Marie Antoinette, J.J. Vincent 2017</b>	<b>\$70.00</b>
<b>Puligny-Montrachet, Olivier Leflaive 2017</b>	<b>\$124.00</b>
<b>Saint-Aubin, Domaine Sylvain Langoreau 2018</b>	<b>\$59.00</b>

## **LOIRE (FRANCE) 8**

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<b>Montlouis-sur-Loire, Le Rocher des Violettes, Cuvée Touche-Mitaine 2017</b>	<b>\$60.00</b>
<b>Muscadet Servre-et-Maine, Domaine Guy Saget, Les Clissages d'Or 2017</b>	<b>\$48.00</b>
<b>Pouilly-Fumé, de Ladoucette 2018</b>	<b>\$89.00</b>
<b>Sancerre, Les Belles Vignes, Fournier 2019</b>	<b>\$64.00</b>
<b>Sancerre, Silex, Fournier 2016</b>	<b>\$78.00</b>
<b>Sancerre, La Croix du Roy, Lucien Crochet 2018</b>	<b>\$76.00</b>
<b>Sancerre, Les Tuilleries, Michel Redde et Fils 2018</b>	<b>\$120.00</b>
<b>Vouvray, La Craie 2018</b>	<b>\$57.00</b>

## **PINOT GRIGIO (ITALY) 4**

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<b>Jermann, Friuli 2018</b>	<b>\$68.00</b>
<b>Marco Felluga, Mongris, Collio 2018</b>	<b>\$53.00</b>
<b>Santa Margherita, Alto Adige 2019</b>	<b>\$60.00</b>
<b>Tavistock Reserve, Delle Venezie 2018</b>	<b>\$52.00</b>

## **OTHER VARIETALS (ITALY) 6**

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<b>Chardonnay, Isole e Olena, Tuscany 2017</b>	<b>\$87.00</b>
<b>Gavi di Cortese, Pio Cesare, Piedmont 2018</b>	<b>\$63.00</b>
<b>Greco di Tufo, Terredora di Paolo, Campania 2018</b>	<b>\$55.00</b>

<b>Friuliano, Scarpetta, Colli Orientali, Friuli 2017</b>	<b>\$83.00</b>
<b>Moscato d'Asti, Vietti, Piedmont 2019</b>	<b>\$49.00</b>
<b>Vermentino, La Spinetta, Tuscany 2018</b>	<b>\$53.00</b>

### **SPAIN (WHITE WINE) <sup>3</sup>**

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<b>Albariño, Pazo de Señorans, Riás Baixas 2018</b>	<b>\$61.00</b>
<b>Godello, Rafael Palacios, Louro, Valdeorras 2018</b>	<b>\$55.00</b>
<b>Verdejo, Torres, Rueda 2018</b>	<b>\$46.00</b>

### **GERMANY (WHITE WINE) <sup>4</sup>**

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<b>Riesling Feinherb, Schloss Johannisberg, Gelblack, Rheingau, Germany 2018</b>	<b>\$55.00</b>
<b>Riesling, Huber, Traisental 2017</b>	<b>\$54.00</b>
<b>Riesling, Saint M, Pfalz 2017</b>	<b>\$48.00</b>
<b>Kabinett Riesling, S.A. Prum, Urziger Wurtzgarten, Mosel 2009</b>	<b>\$65.00</b>

### **AUSTRIA (WHITE WINE) <sup>2</sup>**

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<b>Grüner Veltliner, Loimer, Lois, Kamptal 2019</b>	<b>\$48.00</b>
<b>Grüner Veltliner, Weingut Markus Huber, Terrassen, Austria 2017</b>	<b>\$45.00</b>

### **SAUVIGNON BLANC (CALIFORNIA) <sup>10</sup>**

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<b>Cakebread Cellars, Napa Valley 2019</b>	<b>\$76.00</b>
<b>Duckhorn, Napa Valley 2018</b>	<b>\$68.00</b>
<b>Frog's Leap, Napa Valley 2019</b>	<b>\$48.00</b>
<b>Grgich Hills, Fumé Blanc, Napa Valley 2016</b>	<b>\$75.00</b>
<b>Groth, Napa Valley 2019</b>	<b>\$65.00</b>
<b>Merry Edwards, Russian River Valley 2018</b>	<b>\$85.00</b>
<b>Orin Swift, Blank Stare, Russian River Valley 2018</b>	<b>\$79.00</b>
<b>Robert Mondavi, Fumé Blanc, Napa Valley 2018</b>	<b>\$58.00</b>
<b>Stag's Leap Wine Cellars, Aveta, Napa Valley 2018</b>	<b>\$60.00</b>
<b>Tavistock Reserve, Monterey 2017</b>	<b>\$52.00</b>

### **CHARDONNAY (CALIFORNIA) <sup>14</sup>**

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<b>Cakebread, Napa Valley 2018</b>	<b>\$90.00</b>
<b>DuMol, Wester Reach, Russian River Valley 2017</b>	<b>\$119.00</b>
<b>Far Niente, Napa Valley 2018</b>	<b>\$88.00</b>
<b>Flowers, Sonoma Coast 2017</b>	<b>\$103.00</b>
<b>Frog's Leap, Napa Valley 2017</b>	<b>\$72.00</b>
<b>Grgich Hills, Napa Valley 2016</b>	<b>\$94.00</b>
<b>Hyde de Villaine, Hyde Vineyard, Carneros, California 2016</b>	<b>\$120.00</b>
<b>Jordan, Russian River Valley 2017</b>	<b>\$75.00</b>
<b>Kistler, Les Noisetiers, Sonoma Coast 2017</b>	<b>\$130.00</b>
<b>Nickel &amp; Nickel, Stiling Vineyard, Russian River Valley 2016</b>	<b>\$99.00</b>
<b>Shafer, Red Shoulder Ranch, Napa Valley 2017</b>	<b>\$113.00</b>
<b>Solomon Hills, Santa Maria Valley 2017</b>	<b>\$80.00</b>
<b>Mer Soleil, Monterey, 2018</b>	<b>\$68.00</b>
<b>Tavistock Reserve, Monterey 2017</b>	<b>\$56.00</b>

#### **NEW ZEALAND SAUVIGNON BLANC (WHITE WINE) <sup>4</sup>**

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<b>Cloudy Bay, Marlborough 2019</b>	<b>\$75.00</b>
<b>Kim Crawford, Marlborough 2018</b>	<b>\$68.00</b>
<b>Loveblock, Marlborough 2019</b>	<b>\$56.00</b>
<b>Three Valleys, Marlborough 2019</b>	<b>\$60.00</b>

#### **NEW WORLD WHITE (WHITE WINE) <sup>7</sup>**

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<b>Chenin Blanc, Dry Creek Vineyard, California 2018</b>	<b>\$64.00</b>
<b>Chenin Blanc, Ken Forrester, Reserve, Stellenbosch, South Africa 2018</b>	<b>\$48.00</b>
<b>Grenache Blanc, Ridge Vineyards, Adalaida Vineyard, Paso Robles, California 2018</b>	<b>\$79.00</b>
<b>Pinot Gris, Eden Rift Vineyards, Central Coast, California 2017</b>	<b>\$56.00</b>
<b>Riesling, Château Ste. Michelle, Eroica, Columbia Valley, Washington 2017</b>	<b>\$58.00</b>
<b>Viognier, Darioush, Napa Valley, California 2018</b>	<b>\$90.00</b>
<b>Viognier/Marsanne, d'Arenberg, Hermit Crab, McLaren Vale, Australia 2018</b>	<b>\$56.00</b>

#### **FRANCE (ROSE) <sup>3</sup>**

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<b>Château d'Esclans, Whispering Angel, Côtes de Provence 2019</b>	<b>\$60.00</b>
<b>Domaines Ott, Chateau Romassan, Bandol, Provence 2019</b>	<b>\$88.00</b>
<b>Chateau d'Aqueria, Tavel, Rhône Valley 2018</b>	<b>\$50.00</b>

### **INTERNATIONAL (ROSE) 3**

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<b>Tavistock Reserve, Monterey, California 2019</b>	<b>\$48.00</b>
<b>Los Vascos, Colchagua Valley, Chile 2019</b>	<b>\$52.00</b>
<b>Mulderbosch, Stellenbosch, South Africa 2018</b>	<b>\$40.00</b>

### **BORDEAUX (FRANCE) 7**

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<b>Listrac-Médoc, Château Clarke 2012</b>	<b>\$75.00</b>
<b>Margaux, Château Palmer, Alter Ego de Palmer 2000</b>	<b>\$225.00</b>
<b>Moulis-en-Medoc, Chateau Malmaison 2012</b>	<b>\$66.00</b>
<b>Pauillac, Château Pichon-Longueville Comtesse de Lalande 2012</b>	<b>\$375.00</b>
<b>Pauillac, Domaines Barons de Rothschild Lafite, Légende 2016</b>	<b>\$135.00</b>
<b>Pomerol, Château LaFleur-Gazin 2015</b>	<b>\$125.00</b>
<b>St Émillion, Château Haut-Segottes 2015</b>	<b>\$89.00</b>

### **RHONE VALLEY (FRANCE) 3**

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<b>Châteauneuf-du-Pape, Delas, Haute Pierre 2017</b>	<b>\$98.00</b>
<b>Crozes-Hermitage, Les Launes, Delas 2018</b>	<b>\$54.00</b>
<b>Gigondas, Château du Trignon 2013</b>	<b>\$72.00</b>

### **PIEDMONT (ITALY) 4**

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<b>Barbera d'Asti, La Spinetta, Ca' di Pian 2016</b>	<b>\$57.00</b>
<b>Barolo, Casa E. di Mirafiore 2014</b>	<b>\$80.00</b>
<b>Barolo, Damilano, Lecinquevigne 2014</b>	<b>\$94.00</b>
<b>Langhe, Vietti, Perbacco 2016</b>	<b>\$65.00</b>

### **TUSCANY (ITALY) 12**

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<b>Brunello di Montalcino, Piombaia 2014</b>	<b>\$89.00</b>
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<b>Brunello di Montalcino, Tenute Silvio Nardi, 2013</b>	<b>\$140.00</b>
<b>Chianti Classico Classico, Marchesi Antinori, Péppoli 2017</b>	<b>\$55.00</b>
<b>Chianti Classico Riserva, Castello di Monsanto, Il Poggio, 2013</b>	<b>\$105.00</b>
<b>Chianti Classico Riserva, Ruffino, Ducale 2016</b>	<b>\$70.00</b>
<b>Chianti Superiore, Santa Cristina 2017</b>	<b>\$52.00</b>
<b>Super Tuscan, Il Poggione, 2017</b>	<b>\$64.00</b>
<b>Super Tuscan, Poggio Bonelli, Poggiassai 2013</b>	<b>\$69.00</b>
<b>Super Tuscan, Terrabianca, Campaccio, 2016</b>	<b>\$72.00</b>
<b>Super Tuscan, Marchesi Antinori, Tignanello 2016</b>	<b>\$188.00</b>
<b>Super Tuscan, Tenuta dell'Ornellaia, Le Serra Nuove 2016</b>	<b>\$125.00</b>
<b>Super Tuscan Tenuta San Guido, Guidalberto 2016</b>	<b>\$128.00</b>

## **VENETO (ITALY) <sup>2</sup>**

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<b>Amarone della Valpolicella, Classico, Masi, Costasera 2013</b>	<b>\$115.00</b>
<b>Valpolicella, Michele Castellani, San Michele, Ripasso 2016</b>	<b>\$58.00</b>

## **SPAIN - TEMPRANILLO (RED WINE) <sup>4</sup>**

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<b>Aalto, Ribera de Duero 2015</b>	<b>\$110.00</b>
<b>Ramon Bilbao, Crianza, Rioja 2016</b>	<b>\$50.00</b>
<b>Vega Sicilia, Alion, Ribera de Duero 2015</b>	<b>\$138.00</b>
<b>Vina Ardanza, Reserva, Las Rioja Alta, Rioja 2012</b>	<b>\$75.00</b>

## **AUSTRALIA - SHIRAZ (RED WINE) <sup>2</sup>**

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<b>D'Arenberg, The Footbolt, McLaren Vale 2016</b>	<b>\$46.00</b>
<b>Henschke, Henry's Seven, Barossa Valley 2015</b>	<b>\$76.00</b>

## **ARGENTINA (RED WINE) <sup>5</sup>**

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<b>Cabernet Blend, Erasmo, Maule Valley 2010</b>	<b>\$67.00</b>
<b>Pinot Noir, Alto Limay by Paul Hobbs, Patagonia 2017</b>	<b>\$50.00</b>
<b>Malbec, Catena Zapata, Catena Alta, Mendoza 2016</b>	<b>\$95.00</b>
<b>Malbec, Tavistock Reserve, Mendoza 2017</b>	<b>\$52.00</b>

Malbec, Mendel, Mendoza 2017 \$65.00

**WASHINGTON (PACIFIC NORTHWEST) 3**

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Cabernet Sauvignon, L'Ecole No. 41, Columbia Valley 2016 \$72.00

Merlot, Columbia Crest, Grand Estates, Columbia Valley 2016 \$48.00

Syrah, Sequel by John Duval, Columbia Valley, 2015 \$115.00

**OREGON PINOT NOIR (PACIFIC NORTHWEST) 5**

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Lange Estate, Reserve, Willamette Valley 2016 \$85.00

Resonance, Willamette Valley 2015 \$99.00

Roco, Gravel Road, Willamette Valley 2017 \$56.00

Shea Wine Cellars, Pommard Clone, Willamette Valley 2014 \$120.00

Soter Vineyards, North Valley, Willamette Valley 2017 \$80.00

**PINOT NOIR (CALIFORNIA) 14**

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Tavistock Reserve, Monterey 2018 \$60.00

Au Bon Climat, La Bauge Au-dessus, Santa Maria Valley 2016 \$77.00

DuMol, Wester Reach, Russian River Valley 2018 \$135.00

Dutton-Goldfield, Dutton Ranch, Russian River Valley 2016 \$91.00

Emeritus, Hallberg Ranch, Russian River Valley 2016 \$83.00

Flowers, Sonoma Coast 2018 \$105.00

Iron Horse, Green Valley 2013 \$89.00

Meiomi, California 2017 \$68.00

Merry Edwards, Sonoma Coast 2017 \$103.00

Miner Family Winery, Gary's Vineyard, Santa Lucia Highlands 2014 \$115.00

Patz & Hall, Sonoma Coast 2016 \$99.00

Saintsbury, Carneros 2018 \$72.00

Sonoma-Cutrer, Russian River Valley 2017 \$84.00

Truchard, Carneros 2016 \$70.00

**MERLOT (CALIFORNIA) 5**

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<b>Decoy, Sonoma County 2018</b>	<b>\$60.00</b>
<b>Duckhorn, Napa Valley 2017</b>	<b>\$72.00</b>
<b>Frog's Leap, Napa Valley 2016</b>	<b>\$84.00</b>
<b>Nickel &amp; Nickel, Suscol Ranch, Napa Valley 2015</b>	<b>\$115.00</b>
<b>Stags' Leap Winery, Napa Valley 2016</b>	<b>\$79.00</b>

### **SYRAH & PETITE SIRAH (CALIFORNIA) <sup>3</sup>**

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<b>Syrah, Ramey, Sonoma Coast 2014</b>	<b>\$81.00</b>
<b>Petite Syrah, J. Lohr, Tower Road, Paso Robles 2016</b>	<b>\$55.00</b>
<b>Petite Sirah, Stags' Leap Winery, Napa Valley 2016</b>	<b>\$86.00</b>

### **ZINFANDEL (CALIFORNIA) <sup>4</sup>**

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<b>Seghesio, Sonoma County 2017</b>	<b>\$68.00</b>
<b>Steele, Pacini Vineyard, Mendocino 2016</b>	<b>\$50.00</b>
<b>Turley Wine Cellars, Old Vines, Napa Valley 2017</b>	<b>\$81.00</b>
<b>Canard Vineyard, Estate, Napa Valley 2016</b>	<b>\$75.00</b>

### **PROPRIETARY BLENDS (CALIFORNIA) <sup>11</sup>**

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<b>Tavistock Reserve, Bacarré, Central Coast 2016</b>	<b>\$60.00</b>
<b>Decoy, by Duckhorn, Sonoma County 2017</b>	<b>\$71.00</b>
<b>Opus One 2016</b>	<b>\$500.00</b>
<b>Opus One, Overture NV</b>	<b>\$175.00</b>
<b>Orin Swift, 8 Years in the Desert 2018</b>	<b>\$99.00</b>
<b>Quintessa, Napa Valley 2016</b>	<b>\$230.00</b>
<b>Robert Sinskey, Point of View, Napa Valley 2014</b>	<b>\$77.00</b>
<b>Shafer Vineyards, TD-9, Napa Valley 2017</b>	<b>\$110.00</b>
<b>Stag's Leap Wine Cellars, Hands of Time, Napa Valley 2017</b>	<b>\$88.00</b>
<b>The Prisoner, Napa Valley 2018</b>	<b>\$85.00</b>
<b>Margerum, M5, Santa Barbara County 2017</b>	<b>\$68.00</b>

### **CABERNET SAUVIGNON (CALIFORNIA) <sup>22</sup>**

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<b>Tavistock Reserve, Central Coast 2018</b>	<b>\$64.00</b>
<b>Tavistock Platinum Reserve, Alexander Valley, Sonoma County 2015</b>	<b>\$80.00</b>
<b>Caymus, Napa Valley 2018</b>	<b>\$169.00</b>
<b>Chimney Rock, Stags Leap District, Napa Valley 2017</b>	<b>\$176.00</b>
<b>Clos du Val, Napa Valley 2015</b>	<b>\$102.00</b>
<b>Duckhorn, Napa Valley 2017</b>	<b>\$130.00</b>
<b>Faust, Napa Valley 2017</b>	<b>\$105.00</b>
<b>Franciscan, Napa Valley 2017</b>	<b>\$69.00</b>
<b>Frog's Leap, Rutherford, Napa Valley 2016</b>	<b>\$108.00</b>
<b>Groth, Oakville, Napa Valley 2011</b>	<b>\$135.00</b>
<b>Groth, Oakville, Napa Valley 2012</b>	<b>\$150.00</b>
<b>Groth, Oakville, Napa Valley 2013</b>	<b>\$165.00</b>
<b>Groth, Oakville, Napa Valley 2016</b>	<b>\$92.00</b>
<b>Heitz, Napa Valley 2015</b>	<b>\$115.00</b>
<b>Heitz, Trailside Vineyard, Napa Valley 2014</b>	<b>\$275.00</b>
<b>Hess, Allomi Vineyards, Napa Valley 2017</b>	<b>\$77.00</b>
<b>Jordan, Alexander Valley, Sonoma County 2015</b>	<b>\$109.00</b>
<b>Shafer, One Point Five, Napa Valley 2017</b>	<b>\$179.00</b>
<b>Silver Oak, Alexander Valley, Sonoma County 2015</b>	<b>\$149.00</b>
<b>Silverado, Napa Valley 2016</b>	<b>\$95.00</b>
<b>Stag's Leap Wine Cellars, Artemis, Napa Valley 2017</b>	<b>\$124.00</b>
<b>The Mascot by Harlan Estate, Napa Valley 2014</b>	<b>\$200.00</b>

## **DESSERT WINES** <sup>3</sup>

<b>Dolce by Far Niente, Semillon/Sauvignon Blanc, Napa Valley, California NV</b>	<b>\$118.00</b>
<b>Inniskillin Icewine, Riesling, Niagra, Canada NV</b>	<b>\$130.00</b>
<b>Disznoko, Tokaji Aszu, 5 Puttonyos, Furmint Tokaj, Hungary 2018</b>	<b>\$80.00</b>

## **WHITE (LARGE BOTTLES)** <sup>1</sup>

<b>Chablis, Domaine Christian Moreau, Burgundy 2018</b>	<b>\$120.00</b>
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## RED (LARGE BOTTLES) 4

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<b>Pinot Noir, Cristom Vineyards, Mt. Jefferson Cuvée, Willamette Valley 2017</b>	<b>\$155.00</b>
<b>Amarone, Masi, Costasera, Veneto, Italy 2013</b>	<b>\$200.00</b>
<b>Cabernet Sauvignon, Faust, Napa Valley 2016</b>	<b>\$185.00</b>
<b>Cabernet Sauvignon, Stag's Leap Wine Cellars, Artemis, Napa Valley 2016</b>	<b>\$225.00</b>

## CRAFTED COCKTAILS 8

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### Atlantic Fish Co. Martini

Tito's Handmade Vodka, choice of bleu cheese olives or lump crab

### Original Back Bay Sangria

Bacardi Limon, Stoli Razberi, peach liqueur, citrus

### Port Moresby

No. 3 Gin, Aperol, tangerine, maracuya, lime

### Marie Antoinette

Wheatley Vodka, Cocchi Rosa, raspberry, lemon, egg white

### Streetcart Mango Margarita

Lunazul Blanco Tequila, Cointreau, tajin, mango & lime

### Agave Maria

Hornitos Silver Tequila, cucumber, lime, mint

### Seaside Sour

Basil Hayden Bourbon, bitters mist, lemon, sea salt foam

### Versailles

Sazerac Rye, Aperol, Lillet Blanc

## ZERO-PROOF 'COCKTAILS' 3

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### Violet 75

lemon, lavender, prosecco

### White Wedding NAgroni

orange, juniper, cacao, vanilla

### Passionfruit Fizz

passionfruit, bitter lemon, lime

## APPETIZER 2

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### Roasted Butternut Squash & Radicchio Salad

winter pear, aged parmesan, citrus vinaigrette

## Oysters Rockefeller (6)

wilted spinach, black truffle-hollandaise

## DESSERT <sup>1</sup>

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### Wild Strawberry Tart

chocolate ice cream