

USS Nemo

3745 Tamiami Trl N 34103-3718 · +12392616366 · Updated: Jan 14, 2026

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WON-TACOS 4

TUNA (2)* reg or spicy **\$18.95**

Asian mayo, avocado, scallions, tobiko

SCALLOP (2)* reg or spicy **\$19.95**

Scallop, mango, scallions, tobiko

SALMON (2)* reg or spicy **\$17.95**

Asian mayo, scallions, tobiko, cucumber

NEMO' SAMPLE (3)* **\$22.95**

One of each: tuna, salmon, scallop

STEAM 1

FLORIDA CLAMS* **\$22.95**

Garlic lover: wine, garlic cream infusion, chives / Blue Cheese: with wine, blue cheese and cream

HOUSE SALAD 6

ARUGULA **\$15.95**

Red pepper, truffe aged Pecorino cheese. lemon-extra virgin olive oil dressing

ICEBERG WEDGE **\$15.95**

Cherry tomato, applewood bacon, red onion, balsamic glaze, blue cheese dressing

CAESAR* **\$15.95**

Romaine, Parmesan, anchovy (upon request), caperDijon mustard dressing

NEMO TOMATO SALAD **\$15.95**

Arugula, cucumber, onion, olives, feta cheese, extra virgin oil dressing

SEAWEED **\$16.95**

Seaweed mix, cucumber, rice vinegar, soy and sesame oil dressing

GOAT CHEESE AND PEARS **\$16.95**

Spring mix and caramelized nut, honey and tarragon dressing

VEGETABLES TO SHARE 3

EDAMAME		AVAILABLE OPTIONS
		Reg: steamed soy beans, sea salt: \$12.95
		Special: sweet & spicy: \$13.95
ADMIRAL TSO CAULIFLOWER		\$14.95
Bite-size cauliflower tempura, sweet & sour		
FRIED BRUSSELS SPROUTS		\$16.95
Sweet soy, orange, shrimp, almonds		
TEMPURA 6		
*HOT & CRUNCHY GROUPER		\$18.95
Crispy black grouper, sweet & spicy crust, pineapple slaw, candied pecans, creamy-mango sauce		
VEGETABLES		\$16.95
With ponzu sauce and lemon		
PEPPER JELLY CRISPY CALAMARI		\$18.95
Feta cheese, kalamata olive, red onion		
FRIED CALAMARI		\$18.95
With 3 different dipping sauces		
*YUZU SHRIMP		\$19.95
Yuzu creamy sauce (spicy)*		
CLASSIC FISH TACO (2)		\$18.95
Corn tortilla, lettuce, cheese yuzu sauce, pico de gallo		
MAIN-COURSE SALAD 5		
MEDITERRANEAN BRANZINO SALAD		\$32.95
Cucumber, tomato, onion, feta cheese, spring-mix, olives, oregano red wine vinegar dressing		
*DINNER SASHIMI SALAD		\$34.95
Tuna, salmon, avocado, spinach, spring-mix, cucumber, mango, creamy Asian dressing		
SAUTEED SHRIMP & COCONUT BOWL		\$33.95
Quinoa, shredded lettuce, mango, cucumber, avocado, goat cheese, and sweet mild currycoconut dressing		
GRILLED SNAPPER		\$33.95
Baby greens & arugula, tomato, olive, avocado, Manchego, Dijon mustard dressing		
GRILLED SALMON*		\$33.95
Baby spinach, bean sprouts, carrot, orange, pecans, miso dressing and tomato oil		

APPETIZERS 13	
CORN AND FISH CHOWDER	
\$16.50	
Fresh fsh, clam juice, bacon, vegetables	

TUNA PIZZA*	\$22.95
Sliced seared tuna, olives, tomato, feta cheese, balsamic glaze, arugula, crispy crust	
*SAUTEED WILD JUMBO SCALLOPS	\$29.95
Charred spring onion, pork belly, saffron-chamomile sauce	
SAUTEED CALAMARI	\$21.95
Grilled tomato sauce and Parmesan	
APPETIZER SELECTION* (2 people min.)	\$16.95
Yuzu shrimp, tuna tataki, seaweed salad, ceviche & tortilla chips	
CREAMY MAINE LOBSTER SOUP	\$16.95
With saffron, sherry and lobster	
*GRILLED MEDITERRANEAN OCTOPUS	\$24.95
Asian pear, chick peas, macadamia nuts, Romesco sauce, black garlic emulsion	
FIVE SPICES KUROBUTA PORK BELLY	\$24.95
Caramelized apples & cabbage, Korean BBQ sauce	
GOAT CHEESE AND TUNA TARTAR*	\$23.95
Australian cheese with croutons	
SEAFOOD CEVICHE*	\$17.95
Sea bass, shrimp, snapper, octopus, grilled pineapple, ginger and lime juice	
*FOIE GRAS CB&J (seared duck liver)	\$27.95
Cashew butter, blueberry jam, pine nuts, pomegranate lacquer, toasted brioche	

PORT SIDES	AVAILABLE OPTIONS
	SAUTEED ARTICHOKES (tomato sauce, pecorino): \$12.95
	SAUTEED SPINACH or BROCCOLINI: \$10.95
	CREAMY SPINACH: \$11.95
	SAUTEED BOK CHOY AND MUSHROOM: \$10.95
	STEAMED VEGETABLES SELECTION: \$11.95
	EXTRA SAUCE IN ANY ENTREE: \$2.95
STARBOARD SIDES	AVAILABLE OPTIONS
	HAND CUT FRENCH FRIES: \$9.95
	*POUTINE (French fries, Wisconsin cheese curd, and a special gravy): \$13.95
	SPANISH POUTINE with chorizo: \$14.95
	POUTINE WITH FOIE GRAS: \$20.95
	VEGETABLE RISOTTO: \$12.95
	LOBSTER RISOTTO: \$16.95
	OXTAIL RISOTTO: \$14.95

Nemo' specialty: MISO GRILLED RIB EYE*	\$48.95
Marinated in red miso and mirin, French fries, Korean BBQ sauce, shoyu fried Brussel sprouts	
ADMIRAL T'SO CHICKEN (crispy)	\$28.95
Marinated chicken in sweet and sour sauce, steamed rice and wok stir-fry vegetables	
NEW YORK STRIP*	\$48.95
(Grilled, blackened or Pittsburgh style) served with mashed potato, bacon grilled asparagus, onion tempura and your choice of sauce / Bordelaise or peppercorn	
NEMO'S VEGETARIAN DINNER SPECIALTIES	\$28.95
MISO GLAZED TOFU: with Asian vegetables stir-fry: bok choy, edamame, mushrooms, green beans, cashew, apples, steamed rice, ginger-soy fruity sauce (mild or spicy) or / ADMIRAL TSO'S CAULIFLOWER: tender bite-size cauliflower tempura, fragrant sweet & sour sauce, Jasmine rice and wok stir-fry Asian vegetables	
* NEMO SIGNATURE DISH * 16	
MISO BROILED SEA BASS	AVAILABLE OPTIONS
Citrus-ginger butter sauce, steamed rice or potato purée, asparagus, carrot tempura	
	\$46.95
	Salmon: \$37.95
SPICY MISO BROILED SEA BASS	\$47.95
Citrus-ginger butter sauce, Nerone black rice risotto, sautéed baby bok choy with tempura chili	
NEMO'S ULTIMATE MISO SEA BASS	\$50.95
With truffle-lobster risotto, grilled asparagus, bok choy tempura and our famous citrus-ginger butter sauce	
COMMODORE "CIOPPINO"*	\$39.95
Seafood stew of fsh, clams, shrimp, squid, and chorizo, lobster risotto, in a charred tomato, saffron & wine broth	
LOBSTER & SHRIMP PAPPARDELLE PASTA*	\$37.95
Cold water lobster, applewood bacon, leeks, corn, peas and lobster infused creamy tomato sauce	
HAWAIIAN POKE*	\$34.95
Raw fsh salad of ahi tuna & salmon, cucumber, avocado, rice, wakame, edamame, crispy onions, mayo wasabi, eel sauce	
MACADAMIA NUT CRUSTED MAHI-MAHI	\$39.95
Coconut haricots verts, tropical fruits salsa, potato purée, and mango beurre blanc sauce	
VOLCANO YELLOWTAIL SNAPPER	\$38.95
(Reg, spicy or Indian) grilled filet topped with a melting Asian aioli, natural sauce, wok vegetables, steamed rice	
HOT & CRUNCHY GROUPER BOWL	\$31.95
Crispy black grouper, sweet & spicy crust, pineapple slaw, candied pecans, creamy mango sauce, rice	
GRILLED BLACK GROUPER "À LA NICOISE"	\$43.95
With lobster risotto, sautéed artichoke & cherry tomato, olive, sun-dried cherry, capers, almond Romesco	
*WILD DAYBOAT U-8 SCALLOPS	\$52.95
Oxtail risotto, sautéed spinach, crispy shallot, turmeric corn velouté	

BLACKENED SALMON TANDOORI

\$37.95

Yogurt-cumin and dill sauce, rice, mango chutney, sautéed haricots verts and cherry tomatoes

GINGER STEAMED FISH

AVAILABLE OPTIONS

Bok choy, haricots verts, broccolini, shiitake, steamed rice, ginger-tamarind soy dressing

Snapper: \$38.95

Sea bass: \$47.95

GRILLED SCOTTISH SALMON

\$37.95

Red-wine-star anise reduction, vegetable risotto braised onion and sautéed spinach

GRILLED BRANZINO

\$39.95

With sautéed artichokes, pesto potato, feta cheese, tomato-olive and pine nut with warm vinaigrette

ADD ONE to any dish

AVAILABLE OPTIONS

Foie gras: \$18.95

Octopus leg: \$18.95

Scallop - each:

\$16.95

Shrimp - each: \$7.95

* PRIME TUNA * 5

EAST*:

\$43.95

Pan seared, Asian crust, baby bok choy, shiitake, fruity miso-soy sauce and side of steamed rice

WEST*:

\$43.95

Peppercorn crust, exotic mushrooms, asparagus, mashed potato, sautéed garlic spinach, cognac demi-glace

INDIAN*:

\$43.95

Blackened tandoori spices, yogurt raita and dill sauce, rice, mango chutney, sautéed haricots verts and cherry tomatoes

FRESH HERBS GRILLED TUNA

\$44.95

With warm goat cheese* roasted tomato purée, grilled asparagus, lobster risotto, balsamic

* TUNA FOIE GRAS WELLINGTON*

\$51.95

Seared prime tuna with pan seared foie gras, mushroom risotto, tomato, marmalade, crispy puff pastry, pomegranate demi-glace

LUNCH MENU 5

FRESH LEMONADE

\$3.95

FRESH NEMO'S JUICES (green apple, pear, orange or carrot)

\$5.95

ICED TEA and SODAS

\$2.95

BOTTLE WATER (still or sparkling)

AVAILABLE OPTIONS

Small: \$3.25

Large: \$7.50

KOMBUCHA

\$5.95

(GO TO THE BOTTLE STATION) 21

Champagne Nicolas Feuillatte, Brut Réserve	\$16.95
Crémant Rosé, LucienAlbrecht	\$12.95
Prosecco Nino Franco "Rustico"	\$12.95
St. Pauli (Non-Alcoholic, Germany)	\$5.25
Michelob Ultra	\$5.25
Budweiser	\$5.25
Labatt Blue(Canada)	\$5.75
Corona (Mexico)	\$5.75
Bass Pale Ale (England)	\$5.95
Kirin Ichiban (Japan)	\$5.95
Hoegaarden (Belgium)	\$5.95
Founders Porter	\$6.25
Draft Bud Light	\$6.50
Draft Stella Artois	\$7.50
Draft Kona "Big Wave" (Hawaii)	\$7.50
Draft v Twin vienna Lager (Florida)	\$7.50
Draft Lattitude Adjustment IPA (Naples)	\$7.50
Funky Buddha "Floridian Hefe" (Florida)	\$6.25
Pulp Friction " Grapefruit IPA" (Florida)	\$6.25
Channel Marker "IPA" (Florida)	\$6.25
Keewaydin Crusher "Cream Ale" (Naples)	\$7.25

BEFORE DEPARTURE 9

House salads: arugula, seaweed, Caesar* or tomato & feta	\$8.25
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Soups	AVAILABLE OPTIONS
	Corn & Fish Chowder: \$9.95
	Creamy Maine Lobster: \$10.95

Hot & Crunchy Grouper Appetizer	\$11.95
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Poutine: French fries, Wisconsin cheese curd and a special gravy	\$10.95
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Pepper Jelly Crispy Calamari	\$10.95
With feta & black olive	
Fried Calamari	\$10.95
Seafood Ceviche*	\$10.25
Yuzu Shrimp Tempura	\$12.50
STEAMED CLAMS* (From Cedar Key)	\$15.95
Garlic lover: wine, garlic cream infusion, chives - Roquefort: white wine, blue cheese, black pepper, cream	

SANDWICH 4

Black Grouper : crispy, blackened or grilled with French fries, tartar sauce and coleslaw	\$18.95
Steak Sandwich : hoisin marinated steak, Asian vegetables, sriracha mayo, cheese, baguette, and French Fries	\$16.95
Classic Crispy Fish Tacos : fish with guacamole, tomato, cheese, lettuce and sour cream, coleslaw	\$16.50
Shrimp Po'Boy : shrimp tempura, tarragon remoulade, coleslaw, lettuce, tomato and fries	\$15.95

POKE BOWLS 5

Tuna Poke Bowl* (reg. or spicy)	\$21.95
Marinated fresh tuna with avocado, pickled ginger, wakame, crispy onions, edamame, scallions, cilantro, mayo wasabi & eel sauce	
Tofu Bowl	\$16.95
Marinated tofu, edamame, onion tempura, avocado, cucumber, wakame, spicy cashew, scallions, cilantro, pickled ginger, eel sauce and mayo wasabi	
Crispy Octopus Bowl	\$21.95
Fried octopus, Napa-apple kimchee, avocado, cashew, onion tempura, pickled ginger, wakame, Dragon aioli	
Scottish Salmon Poke Bowl*	\$19.95
Marinated fresh salmon with avocado, pickled ginger, wakame, crispy onions, edamame, scallions, cilantro, cucumber, red pepper, wasabi mayo, eel sauce	
Toasted Coconut & Sautéed Shrimp Poke Bowl	\$18.95
Tomato, avocado, mango, goat cheese, hijiki and sweet curry coconut sauce	

NEMO'S FISH TACOS (2) 4

Black Grouper	\$18.95
Snapper	\$18.95
Shrimp	\$16.95
Octopus	\$20.95

SUSHI TACOS 1

Salmon or tuna Asian style tartar, warm wheat tortilla, avocado, wasabi mayo, cucumber, scallion, tobiko	AVAILABLE OPTIONS
	Salmon: \$17.95
	Tuna: \$18.95

LUNCH SALADS 6

Sashimi Salad* flash seared tuna & salmon, avocado, baby spinach, cucumber, creamy Asian dressing	\$23.95
Grilled Grouper & Shrimp Milos cucumber, feta cheese, spring mix, olives, tomatoes, red onions, oregano lemon dressing	\$20.95
Grilled Snapper baby greens & herbs, tomato, olive, Parmesan cheese, Dijon mustard dressing	\$20.95
Florida Goat Cheese with apple, spring mix, walnut and a honey-tarragon dressing	\$16.95
Grilled Salmon crisp spinach, bean sprouts, carrot, pecans, endives, miso dressing and tomato oil	\$19.95
Caesar* Romaine lettuce, Parmesan, baked crouton, caper-Dijon mustard dressing	\$15.95

WOK 4

Admiral Tso Cauliflower (vegetarian)	\$15.95
Admiral Tso Grouper Tempura	\$19.95
Admiral Tso Tempura Shrimp	\$18.95
Crispy Honey- Ginger Chicken	\$18.95

BENTO BOXES 3

#1 Grouper tempura and salmon sashimi*	\$19.95
#3 Fish and shrimp tempura, tataki tuna *	\$20.95
#4 Chicken yakitori (2) and yuzu shrimp*	\$18.95

USS NEMO' SPECIALITIES 11

Our Famous Miso Broiled Fish	AVAILABLE OPTIONS
Citrus-ginger butter sauce, steamed rice asparagus and carrot tempura	SEA BASS: \$28.95
	SALMON: \$22.95
HOT & CRUNCHY GROUPER	\$19.95
With pineapple slaw, candied sesame pecans, steamed rice and creamy-mango sauce	

GINGER STEAMED FISH (snapper or sea bass)		AVAILABLE OPTIONS
Steamed fish fillet with bok choy, broccolini, shiitake, rice ginger soy-lime sauce		Snapper: \$22.95
		Sea bass: \$28.95
GRILLED N.Y. STRIP"		\$24.95
6 Oz. steak, with arugula, truffle pecorino cheese, grilled tomato, sautéed mushrooms, balsamic vinaigrette, and crispy potatoes		
VOLCANO SNAPPER		\$23.95
Grilled filet topped with a melting Asian aioli, wok veg. natural sauce and rice (reg, spicy or Indian)		
BLACKENED SALMON TANDOORI*		\$22.95
With Indian spices, dill and cumin sauce, rice, corn chutney, sautéed tomato and haricots verts		
VEGETARIAN LUNCH		\$17.95
Miso glazed tofu, steamed rice, Asian vegetables, stir-fry, cashew, tamarind-ginger soy reduction		
MEDITERRANEAN BRANZINO		\$21.95
Grilled pita bread, sautéed artichokes, almond-olive relish and Romesco sauce		
GRILLED MEDITERRANEAN OCTOPUS		\$21.25
Pickled fennel aioli, papas bravas, grilled squash, fresh herbs salad		
GRILLED YELLOWTAIL SNAPPER		\$23.50
With sautéed artichokes, cherry tomato, capers, olive, spinach, rice and lemon beurre blanc		
SEARED DIVER SCALLOP & SHRIMP*		\$23.95
Sautéed spinach, champagne risotto, Romesco sauce, almonds and black garlic		

FRESH JUICES, DRINKS & SNACK 9

Orange juice	\$3.95
Apple juice	\$3.95
Carrot juice	\$3.95
Pear juice	\$3.95
Lemonade	\$3.95
Milk	\$3.50
Shirley Temple	\$3.50
Soda	\$2.95
Fresh fruits, vegetable sticks or edamame	\$5.75

MINI-WOKS 2

CHICKEN OR BEEF BROCCOLINI	\$12.95
With light soy sauce	

SHRIMP TEMPURA	\$14.95
With sweet & sour sauce	

PASTA 5

Butter	\$9.95
Mac & Cheese 1	\$10.95
Marina sauce	\$10.95
Alfredo	\$11.95
(With sauce)	
Chicken Parmigiana	\$15.95
(Pasta marinara and cheese)	

BURGERS & TEMPURA 4

BURGER	\$11.95
CHEESEBURGER	\$12.95
CHICKEN FINGERS	\$12.50
With sweet sauce	
FISH FINGERS	\$13.95
With tartar sauce	

SPECIALTIES 6

KID FISH TACOS	\$16.95
Crunchy grouper & condiments selection	
GRILLED STEAK	\$18.95
French fries or mashed potato & steamed vegetables	
GRILLED GROUPER	\$16.95
With lemon sauce or tomato sauce	
STEAMED SHRIMP	\$14.95
With cocktail sauce or tomato sauce	
GRILLED SALMON	\$16.95
With lemon sauce	
FAMOUS BROILED SEABASS	\$20.95
With lemon sauce	

DESSERTS 4

FRESH FRUITS	\$5.75
VANILLA ICE CREAM	AVAILABLE OPTIONS
	\$3.95
	(Chocolate or butterscotch sauce extra): \$0.50
SORBETS SAMPLE	\$5.95
MINI COCONUT CREAM PIE	\$6.50

AFTER DINNER DRINKS 8

PENFOLDS	\$9.00
Club Tawny (Australia)	
RODNEY STRONG	\$11.00
Gentleman's Port (USA)	
FONSECA	\$10.00
2015 Late Bottled Vintage (Portugal)	
FONSECA	\$11.00
Tawny Port 10 year old (Portugal)	
FONSECA	\$17.00
Tawny Port 20 year old (Portugal)	
CHOYA	\$9.00
Plum Wine (Japan)	
LUSTAU EAST INDIA SHERRY SOLERA	\$11.00
LUSTAU PEDRO XIMENEZ SHERRY SAN EMILIO	\$12.00

DESSERT WINES 9

Banylus 2017	AVAILABLE OPTIONS
Rimage, M. Chapoutier (France)	3 Oz glass: \$11.00
	Bottle (500 ml): \$55.00
Orange Wine 2010	AVAILABLE OPTIONS
Oslavje Radikon (Italy)	3 Oz glass: \$13.00
	Bottle (500 ml): \$50.00
Sauternes 2016	AVAILABLE OPTIONS
Castelnau de Suduirant (France)	3 Oz glass: \$13.00
	Bottle (375ml): \$45.00
Tannat	AVAILABLE OPTIONS
Alcyone (Uruguay)	3 Oz glass: \$14.00
	Bottle (500ml): \$55.00

Muffato della Sala 2009	AVAILABLE OPTIONS
Antinori (Italy)	3 Oz glass: \$16.00
	Bottle (500ml): \$75.00
Beerenauslese 2017	AVAILABLE OPTIONS
Kracher (Australia)	3 Oz glass: \$19.00
	Bottle (375ml): \$70.00
Late Harvest Wine 2011	\$99.00
Dolce, Far Niente (USA)	
Dessert Wine 2014	\$99.00
Hawk and Horse Vineyards (USA)	
Icewine 2017	\$105.00
Vidal Gold, Inniskillin (Canada)	

ARTISAN LOOSE LEAVES TEAS 10

EARL GREY BRAVO	\$3.75
(Steep2-3min.) / Premium Ceylon black tea, zesty, orange aromas	
BLACK DRAGON PEARLS	\$4.25
(Steep3-5min.) / Yunnan hand-rolled black tea pearls, cocoa notes, sweet earthiness	
MASALA CHAI	\$3.95
(Steep7-9min.) / Ceylon black tea with aromatic blend of cinnamon, cardamom & ginger	
MOROCCAN MINT TEA	\$3.75
(Steep2min.) / Indian Darjeeling, muscatel notes, fresh, smooth and sweet	
DRAGONWELL GREEN TEA	\$4.25
(Steep2min.) / Famous from Hangzhou, pan fired in woks, toasty, sweet and nutty	
JASMINE PHOENIX PEARLS	\$4.25
(Steep2-3min.) / Blooming jasmine flower green tea, delicate, smooth and silky	
HERBAL TEA "CHA CHA"	\$3.75
(Steep5-8min.) / a blend of chamomile-peppermint, relaxing & soothing	
DECAF CEYLON TEA	\$3.75
(Steep3-5min.) / Ceylon black tea, bright & tangy, citrusy aromas, sweet & juicy	
CHAMOMILE FLOWERS HERBAL TEA	\$4.25
(Steep5-8min.) / finest Egyptian flowers, calmy & flavorful, rich and fragrant	
MATCHA	\$5.25
(Steep2min.) / ceremonial Japanese green tea from Kyoto, whisked and served in a bowl, vibrant, bright and creamy, sweet & savory	

ESPRESSO BAR 9

FILTER PREMIUM COFFEE	\$3.75
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ESPRESSO	\$3.99
CAFFÉ LATTE	\$4.95
CAPPUCCINO	\$4.95
DOUBLE ESPRESSO	\$4.95
ESPRESSO MACCHIATO	\$4.75
(With frothed milk)	
ESPRESSO CON PANNA	\$4.75
(With whipped cream)	
MOCHA	\$4.95
ADMIRAL'S COFFEE	\$7.95
(With alcohol and whipped cream)	

HOUSE WINES (6 OZ.) 1

Coastal Vines;	\$9.95
Chardonnay &White Zinfandel	

SPARKLING WINES 3

Champagne, Nicolas Feuillatte, , Brut Réserve	\$16.95
CHAMPAGNE, FRANCE	
Rosé, Crémant d'Alsace , Lucien Albrecht, Brut	\$12.95
ALSACE, FRANCE	
Prosecco, Nino Franco "Rustico"	\$12.95
VALDOBBIADENE, VENETO, ITALY	

BUBBLE CRUISE 1

A tasting of our 3 different sparkling wines (3 oz each)	\$21.95
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WHITES & ROSE 16

Rosé Grenache/Syrah 2020, Château La Gordonne	AVAILABLE OPTIONS
CÔTES DE PROVENCE, FRANCE	6 OZ glass: \$12.95
	15 OZ carafe: \$31.25
Pinot Grigio 2020, Uma	AVAILABLE OPTIONS
DELLE VENEZIE, ITALY	6 OZ glass: \$10.95
	15 OZ carafe: \$26.25

Grüner Veltliner 2020, Domäne Wachau, Federspiel	AVAILABLE OPTIONS
WACHAU, AUSTRIA	6 OZ glass: \$11.95
	15 OZ carafe: \$28.95
Albariño 2020, Paco & Lola	AVAILABLE OPTIONS
RÍAS BAIXAS, SPAIN	6 OZ glass: \$12.95
	15 OZ carafe: \$31.25
Riesling 2019, Forge Cellars "Dry Riesling Classique"	AVAILABLE OPTIONS
SENECA LAKE, FINGER LAKES, NY, USA	6 OZ glass: \$10.95
	15 OZ carafe: \$26.25
Riesling 2019, Dr.H.Thanisch "Bernkasteler Badstube", Kabinett	AVAILABLE OPTIONS
MOSEL, GERMANY	6 OZ glass: \$13.95
	15 OZ carafe: \$33.25
Sauvignon Blanc 2020, Black Label, Babich	AVAILABLE OPTIONS
MARLBOROUGH, NEW ZEALAND	6 OZ glass: \$10.95
	15 OZ carafe: \$26.25
Sauvignon Blanc 2020, Silverado Vineyards	AVAILABLE OPTIONS
YOUNTVILLE, NAPA VALLEY, USA	6 OZ glass: \$12.95
	15 OZ carafe: \$31.25
Sémillon/Sauvignon Blanc 2020, Château Graviille-Lacoste	AVAILABLE OPTIONS
GRAVES, BORDEAUX, FRANCE	6 OZ glass: \$13.95
	15 OZ carafe: \$33.25
Sauvignon Blanc 2020, Domaine Roger Neveu	AVAILABLE OPTIONS
SANCERRE, LOIRE VALLEY, FRANCE	6 OZ glass: \$16.95
	15 OZ carafe: \$41.25
Grenache/Viognier 2019, Tablas Creek "Patelin de Tablas Blanc"	AVAILABLE OPTIONS
PASO ROBLES, CA, USA	6 OZ glass: \$12.95
	15 OZ carafe: \$31.25
Chardonnay 2019, Domaine Vocoret & Fils	AVAILABLE OPTIONS
CHABLIS, BURGUNDY, FRANCE	6 OZ glass: \$16.95
	15 OZ carafe: \$41.25
Chardonnay 2019, Diora "La Splendeur Du Soleil"	AVAILABLE OPTIONS
MONTEREY, CALIFORNIA, USA	6 OZ glass: \$11.95
	15 OZ carafe: \$28.95
Chardonnay 2020, Stags' Leap Winery	AVAILABLE OPTIONS
NAPA VALLEY, CALIFORNIA, USA	6 OZ glass: \$14.95
	15 OZ carafe: \$35.95
Chardonnay 2018, Beringer "Private Reserve"	AVAILABLE OPTIONS
NAPA VALLEY, CALIFORNIA, USA	6 OZ glass: \$19.95
	15 OZ carafe: \$47.95

*Chardonnay 2018, Domaine J. A. Ferret	\$22.95
POUILLY-FUISSÉ, BURGUNDY, FRANCE	

WINE CRUISES 3

Bermuda Triangle;	\$18.95
Pinot Grigio Uma, Grüner Veltliner Domäne Wachau, Albariño Paco & Lola	
SauvignonBlanc;	\$20.95
Sancerre Domaine Roger Neveu , Babich , Silverado Vineyards	
Chardonnay;	\$26.50
Chablis Domaine Vocoret, Stags Leap, Beringer Private Reserve	

REDS 15

Gamay 2019, Jean-Marc Burgaud	AVAILABLE OPTIONS
CÔTE DU PY, MORGON, BEAUJOLAIS, FRANCE	
	6 OZ glass: \$10.95
	15 OZ carafe: \$26.25
Sangiovese 2017, Collazi, Bastioni Dei Collazzi	AVAILABLE OPTIONS
CHIANTI CLASSICO, TUSCANY, ITALY	
	6 OZ glass: \$10.95
	15 OZ carafe: \$26.25
Merlot/Cabernet Sauvignon 2016, Château Ferrande	AVAILABLE OPTIONS
GRAVES, BORDEAUX, FRANCE	
	6 OZ glass: \$14.95
	15 OZ carafe: \$35.95
Pinot Noir 2019, Inscription by King Estate	AVAILABLE OPTIONS
WILLAMETTE VALLEY, OREGON, USA	
	6 OZ glass: \$11.95
	15 OZ carafe: \$28.95
Pinot Noir 2018, Chateau Buena Vista	AVAILABLE OPTIONS
SONOMA COAST, CALIFORNIA, USA	
	6 OZ glass: \$14.95
	15 OZ carafe: \$35.95
Pinot Noir 2017, Merryvale	AVAILABLE OPTIONS
CARNEROS, NAPA VALLEY, USA	
	6 OZ glass: \$16.95
	15 OZ carafe: \$41.25
Malbec 2019, Montes Alpha	AVAILABLE OPTIONS
COLCHAGUA VALLEY, CHILE	
	6 OZ glass: \$11.95
	15 OZ carafe: \$28.95
Zinfandel 2019, Ridge, Three Valleys	AVAILABLE OPTIONS
SONOMA COUNTY, CALIFORNIA, USA	
	6 OZ glass: \$13.95
	15 OZ carafe: \$33.25
Merlot 2018, Duckhorn	AVAILABLE OPTIONS
NAPA VALLEY, CALIFORNIA, USA	
	6 OZ glass: \$17.95
	15 OZ carafe: \$43.25

Petit Verdot/Petite Sirah 2019, Bodyguard by Daou	AVAILABLE OPTIONS
PASO ROBLES, CALIFORNIA, USA	6 OZ glass: \$18.95
	15 OZ carafe: \$45.95
Cabernet Sauvignon 2018, Rodney Strong	AVAILABLE OPTIONS
ALEXANDER VALLEY, SONOMA COUNTY, USA	6 OZ glass: \$12.95
	15 OZ carafe: \$31.25
Cabernet Sauvignon 2020, Daou	AVAILABLE OPTIONS
PASO ROBLES, CALIFORNIA, USA	6 OZ glass: \$13.95
	15 OZ carafe: \$33.25
Cabernet Sauvignon 2018, Threfethen	AVAILABLE OPTIONS
OAK KNOLL DISTRICT, NAPA VALLEY, CA, USA	6 OZ glass: \$17.95
	15 OZ carafe: \$43.25
Cabernet Sauvignon 2018, Penfolds, Bin 704	AVAILABLE OPTIONS
NAPA VALLEY, CALIFORNIA, USA	6 OZ glass: \$19.95
	15 OZ carafe: \$47.95
*Sangiovese 2016, Caparzo	\$24.95
BRUNELLO DI MONTALCINO, TUSCANY, ITALY	

SPARKLING WINE AND CHAMPAGNE 10

Laurent-Perrier, La Cuvée, Brut	\$45.00
CHAMPAGNE, FRANCE (half bottle 375 ml)	
Nino Franco, Rustico	\$51.00
PROSECCO SUPERIORE, VALDOBBIADENE, VENETO, ITALY	
Lucien Albrecht, Brut Rosé	\$51.00
CRÉMANT D'ALSACE, ALSACE, FRANCE	
Nicolas Feuillatte, Réserve, Brut	\$68.00
CHAMPAGNE, FRANCE	
Aubry, Premier Cru, Brut	\$100.00
CHAMPAGNE, FRANCE	
Charles Heidsieck, Réserve, Brut	\$113.00
CHAMPAGNE, FRANCE	
Pierre Péters, Cuvée de Réserve, Grand Cru, Blanc de Blancs, Brut	\$145.00
CHAMPAGNE, FRANCE	
Laurent-Perrier, Cuvée Rosé, Brut	\$150.00
CHAMPAGNE, FRANCE	
Billecart-Salmon, Sous Bois, Brut	\$150.00
CHAMPAGNE FRANCE	

Möet Chandon 2008, Dom Pérignon, Brut	\$229.00
CHAMPAGNE, FRANCE	

BORDEAUX 3

Sauvignon-Blanc/Sémillon 2020, Château Haut-Meyreau	\$42.00
BORDEAUX	
Sémillon/Sauvignon-Blanc 2020, Le "G" de Château Guiraud	\$54.00
BORDEAUX	
Sémillon/Sauvignon-Blanc 2020, Château Gravelle-Lacoste	\$55.00
GRAVES	

BURGUNDY 13

Chardonnay 2018, Le Moulin du Pont, Domaine Auvigue	\$52.00
SAINT-VÉLAN, MÂCONNAIS	
Chardonnay 2019, De La Grande Burette, Domaine Perraud	\$55.00
MÂCON-VILLAGES, MÂCONNAIS	
Chardonnay 2017, Domaine Rapet Père & Fils	\$57.00
BOURGOGNE	
Aligoté 2018, Domaine Castagnier	\$66.00
BOURGOGNE ALIGOTÉ	
Chardonnay 2019, Domaine Vocoret & Fils	\$67.00
CHABLIS	
Chardonnay 2020, Les Boutots, Patrick Piuze	\$75.00
BOURGOGNE TONNERRE	
Chardonnay 2018, Roland Lavantureux	\$75.00
CHABLIS	
Chardonnay 2020, Terroir de Fyé, Patrick Piuze	\$78.00
CHABLIS	
Chardonnay 2018, Domaine J.A. Ferret	\$90.00
POUILLY-FUISSÉ, MÂCONNAIS	
Chardonnay 2019, 1er cru, Vieilles Vignes, Guy Robin	\$115.00
MONTÉE DE TONNERRE, CHABLIS	
Chardonnay 2017 Le Limozin, Domaine Buisson Battault	\$150.00
MEURSAULT, CÔTE DE BEAUNE	
Chardonnay 2018, 1er cru, Château de Blagny, Louis Latour	\$160.00
MEURSAULT-BLAGNY, CÔTE DE BEAUNE	

Chardonnay 2019, Les Charmes, Domaine Alain Chavy	\$190.00
PULIGNY-MONTRACHET, CÔTE DE BEAUNE	

LOIRE VALLEY 4

Melon de Bourgogne 2018, Terroir Les Gras Moutons, C. Branger	\$42.00
MUSCADET SÈVRE ET MAINE	
Chenin Blanc 2018, Les Promenards, Mathieu Cosme	\$60.00
VOUVRAY	
Sauvignon-Blanc 2020, Côte des Embouffants, Domaine Roger Neveu	\$67.00
SANCERRE	
Sauvignon-Blanc 2019, En Travertin, Henri Bourgeois	\$69.00
POUILLY-FUMÉ	

OTHER FRENCH REGIONS 5

Rosé Cinsault/Grenache 2020, Domaine de Triennes	\$45.00
MÉDITERRANÉE	
Riesling 2018, Lucien Albrecht	\$46.00
ALSACE	
Rosé Grenache/Cinsault 2020, Vérité du Terroir, Château La Gordonne	\$51.00
CÔTES DE PROVENCE	
Riesling 2019, Classic, Famille Hugel	\$55.00
ALSACE	
Viognier 2019, La Petite Côte, Yves Cuilleron à Chavanay	\$115.00
CONDRIEU, NORTHERN RHÔNE	

ITALY 8

Cortese 2020, Villa Sparina	\$40.00
GAVI DI GAVI, PIEDMONT	
Pinot Grigio 2020, Scarpetta	\$42.00
FRIULI-VENEZIA GIULIA	
Garganega 2019, Soave Classico, Suavia	\$43.00
SOAVE, VENETO	
Pinot Grigio 2020, Uma	\$43.00
DELLE VENEZIE	
Chardonnay 2020, Bramito della Sala, Marchesi Antinori	\$45.00
UMBRIA	

Vermentino 2020, Tenuta Guado Al Tasso, Marchesi Antinori	\$46.00
BOLGHERI, TUSCANY	
Friuliano 2018, Livio Felluga	\$49.00
FRIULI COLLI ORIENTALI, FRIULI-VENEZIA GIULIA	
Chardonnay/Grechetto 2019, Cervaro della Sala, Marchesi Antionori	\$115.00
UMBRIA	

SPAIN 3

Godello 2019, Bodegas Emilio Moro, Polvorete	\$40.00
BIERZO, CASTILLA Y LEON	
Albariño 2020, Paco & Lola	\$51.00
RÍAS BAIXAS, GALICIA	
Albariño 2019, Do Ferreira	\$58.00
SALNÉS VALLEY, RÍAS BAIXAS, GALICIA	

GERMANY 2

Riesling 2018, Spätlese, Kessler-Zink	\$40.00
RHEINHESSEN	
Riesling 2019, Kabinett, Bernkasteler Badstube, Dr.H.Thanisch	\$55.00
MOSEL	

AUSTRIA 1

Grüner Veltliner 2020, Federspiel, Domäne Wachau	\$46.00
WACHAU	

NEW-ZEALAND 2

Sauvignon Blanc 2020, Black Label, Babich	\$42.00
MARLBOROUGH	
Sauvignon Blanc 2020, Reserve, Moai	\$48.00
MARLBOROUGH	

AUSTRALIA 3

Chardonnay 2019, Bin 311, Penfolds	\$60.00
SOUTH EASTERN AUSTRALIA	
Chardonnay 2019, Murdoch Hill	\$63.00
ADELAIDE HILLS, SOUTH AUSTRALIA	

Riesling 2012, Pewsey Vale Museum, The Contours	\$63.00
EDEN VALLEY, SOUTH AUSTRALIA	

SOUTH AFRICA 2

Chenin Blanc/Chardonnay/Viognier 2020, The Curator, A.A Badenhorst	\$38.00
SWARTLAND	
Chenin Blanc 2018, DeMorgenzon	\$75.00
STELLEBOSCH	

CENTRAL COAST 4

Chardonnay 2019, La Splendeur Du Soleil , Diora	\$47.00
MONTEREY	
Chardonnay 2019, Lumen	\$52.00
SANTA BARBARA COUNTY	
Grenache Blanc/Viognier 2019, Patelin de Tablas Blanc, Tablas Creek	\$58.00
PASO ROBLES	
Chardonnay 2017, Calera	\$99.00
MT. HARLAN	

NAPA VALLEY 10

Rosé Merlot 2020, Acumen	\$57.00
NAPA VALLEY	
Sauvignon Blanc 2020, Stags' Leap Winery	\$57.00
NAPA VALLEY	
Chardonnay 2020, Stags' Leap Winery	\$58.00
NAPA VALLEY	
Sauvignon-Blanc 2019, Gamble Family Vineyards	\$59.00
YOUNTVILLE, NAPA VALLEY	
Sauvignon-Blanc 2018, Fumé Blanc, Grgich Hills Estate	\$60.00
NAPA VALLEY	
Sauvignon-Blanc 2020, Silverado Vineyards	\$65.00
YOUNTVILLE, NAPA VALLEY (1 LITER)	
Chardonnay 2019, Private Reserve, Beringer	\$79.00
NAPA VALLEY	
Chardonnay 2020, Truchard Vineyard, Nickel & Nickel	\$90.00
CARNEROS, NAPA VALLEY	

Chardonnay 2019, Vine Cliff	\$99.00
CARNEROS, NAPA VALLEY	
Chardonnay 2019, Signature, Darioush	\$120.00
NAPA VALLEY	

NEW-YORK 2

Riesling 2019, Forge Cellars	\$43.00
SENECA LAKE, FINGER LAKES	
Riesling 2018, Lakewood Vineyard	\$45.00
FINGER LAKES	

SONOMA COUNTY 8

Chardonnay 2018, Crossbarn by Paul Hobbs	\$50.00
SONOMA COAST	
Chardonnay 2019, Chalk Hill	\$54.00
SONOMA COAST	
Chardonnay 2017, Alma de Cattleya	\$55.00
SONOMA COUNTY	
Grenache Blanc 2017, Domenica Amato	\$55.00
SONOMA COAST	
Chardonnay 2019, Flowers	\$70.00
SONOMA COAST	
Chardonnay 2018, Gravel Pit	\$90.00
SONOMA COAST	
Chardonnay 2015, Bacigalupi Vineyard, Domenica Amato	\$100.00
RUSSIAN RIVER VALLEY	
Chardonnay 2019, Les Noisetiers, Kistler	\$120.00
SONOMA COAST	

OREGON 2

Pinot Gris 2017, Terroir Series, Alexana	\$49.00
WILLAMETTE VALLEY	
Chardonnay 2018, Archery Summit	\$60.00
EOLA-AMITY HILLS	

WASHINGTON STATE 1

Riesling 2019, Eroica	\$48.00
COLUMBIA VALLEY	

R\\FHÔNE VALLEY 9

Grenache/Syrah 2019, Michel & Tina Gassier	\$42.00
CÔTES-DU-RHÔNE VILLAGES, SOUTHERN RHÔNE	
Grenache/Syrah 2018, Les Cassagnes, La Nerthe	\$47.00
CÔTES-DU-RHÔNE VILLAGES, SOUTHERN RHÔNE	
Syrah 2019, Les Pierres Sèches, Yves Cuilleron à Chavanay	\$75.00
SAINT JOSEPH, NORTHERN RHÔNE	
Syrah 2017, Vieilles Vignes, Domaine de Gouye	\$95.00
SAINT JOSEPH, NORTHERN RHÔNE	
Grenache/Syrah 2018, Réserve, Domaine des Bousquets	\$95.00
GIGONDAS, SOUTHERN RHÔNE	
Grenache/Syrah 2019, Domaine de la Solitude	\$96.00
CHÂTEAUNEUF-DU-PAPE, SOUTHERN RHÔNE	
Grenache/Syrah 2019, Les Olivets, Roger Sabon	\$105.00
CHÂTEAUNEUF-DU-PAPE, SOUTHERN RHÔNE	
Syrah 2016, Mon Village, Stéphane Ogier	\$130.00
CÔTE-RÔTIE, NORTHERN RHÔNE	
Syrah 2019, Madinière, Yves Cuilleron à Chavanay	\$150.00
CÔTE-RÔTIE, NORTHERN RHÔNE	

LOIRE VALLEY 1

Cabernet Franc 2016, Les 10 Plus Belles Pièces, Foucher-Lebrun	\$48.00
CHINON	

TUSCANY 7

Sangiovese 2017, Collazi, Bastioni Dei Collazi	\$43.00
CHIANTI CLASSICO	
Cabernet-Sauvignon/Merlot/Syrah 2019, IL Bruciato, Tenuta Guado al Tasso, Antinori	\$60.00
BOLGHERI	
Sangiovese 2018, Capanna	\$60.00
ROSSO DI MONTALCINO	
Sangiovese 2016, Caparzo	\$97.00
BRUNELLO DI MONTALCINO	

Cabernet-Sauvignon/Merlot 2018, Guidalberto, Tenuta San Guido	\$105.00
TOSCANA	
Sangiovese 2017, Cepparello, Isole e Olena	\$165.00
TOSCANA	
Cabernet-Sauvignon/Cabernet Franc 2017, Sassicaia, Tenuta San Guido	\$325.00
BOLGHERI SASSICAIA	

PIEDMONT 4

Barbera 2019, Castello di Neive	\$70.00
BARBERA D'ALBA	
Nebbiolo 2016, Reyna, Michele Chiarlo	\$83.00
BARBARESCO	
Nebbiolo 2017, Produttori del Barbaresco	\$94.00
BARBARESCO	
Nebbiolo 2016, Cannubi, Damilano	\$150.00
BAROLO	

SICILY 1

Nerello Mascalese 2018, Ghiaia Nera, Tenuta Tacante	\$40.00
ETNA ROSSO	

VENETO 2

Corvina/Rondinella/Oseleta 2018, Superiore, Zenato	\$48.00
VALPOLICELLA	
Corvina/Rondinella 2016, "Santico" , Santi	\$95.00
AMARONE DELLA VALPOLICELLA CLASSICO	

ARGENTINA 2

Malbec 2018, Catena	\$55.00
MENDOZA	
Pinot Noir 2018, Grand Mère, Domaine Nico	\$65.00
MENDOZA	

CHILE 2

Malbec 2019, Montes Alpha	\$47.00
COLCHAGUA VALLEY	

Cabernet-Sauvignon 2018, Marques de Casa Concha, Concha y Toro	\$49.00
MAIPO VALLEY	

LEBANON 1

Cabernet-Sauvignon/Cinsault 2010, Château Musar, Gaston Hochar	\$99.00
BEKAA VALLEY	

OTHER US REGIONS 3

Grenache 2017, Melée by Tuck Beckstoffer Wines	\$55.00
CENTRAL COAST AND MENDOCINO COUNTY	
Pinot Noir 2016, Masút	\$65.00
MENDOCINO COUNTY	
Cabernet-Sauvignon 2009, Hawk & Horse Vineyards	\$150.00
RED HILLS, LAKE COUNTY	

AFTER DINNER DRINKS (GLASS) 8

PENFOLDS,	\$9.00
Club Tawny (Australia)	
RODNEY STRONG,	\$11.00
Gentleman's Port (USA)	
FONSECA,	\$10.00
2015 Late Bottled Vintage (Portugal)	
FONSECA,	\$11.00
Tawny Port 10 year old (Portugal)	
FONSECA,	\$17.00
Tawny Port 20 year old (Portugal)	
CHOYA	\$9.00
Plum Wine (Japan)	
LUSTAU EAST INDIA SHERRY SOLERA	\$11.00
LUSTAU PEDRO XIMENEZ SHERRY SAN EMILIO	\$12.00