

Sunset

ROOFTOP

starters

CRAB CAKE

Maque choux, fried green tomato, remoulade 17

*BEEF SKEWERS

Garlic mojo, hazelnut romesco, pickled onions 13

STUFFED CLAMS

Portuguese chourico, red pepper, smoked paprika 13

MAINE MUSSELS

Yellow curry, cilantro, grilled breads 15

CHARRED OCTOPUS

Cannellini bean, chourico, smoked paprika oil 15

POINT JUDITH CALAMARI

Shishito, carambola, peppadew piri piri 16

CRAB FRIES

Hand cut potatoes, lump blue crab, spicy Louie dressing 14

FRIED GREEN TOMATOES

Elote, pickled watermelon, queso fresco, remoulade 9

LOBSTER CORN DOGS

Sweet chili aioli 16

chilled + raw

TABLESIDE LOBSTER GUACAMOLE

Maine lobster, tortilla planks, tajin 36 (SERVES 4)

AHI POKE

Sweet black soy, yuzu, avocado, radish, Asian pickle 16

SHRIMP COCKTAIL

Jumbo shimp, cocktail sauce 20

TOWER

Dutch Harbor King crab, jumbo Gulf shrimp, market fresh oysters, lump crab ceviche, Ahi tuna poke 70 (SERVES 4)


MARKET FRESH OYSTERS

Champagne-cucumber mignonette, house made hot sauce, cocktail 20 (HALF DOZEN)



*Consuming raw or undercooked meats, poultry, seafood or eggs may increase your risk of foodborne illness, especially if you have certain medical conditions.

 Denotes the use of raw fish

 There is a risk associated with consuming raw oysters. If you have chronic illness of the liver, stomach or blood or have immune disorders, you are at greater risk of serious illness from raw oysters, and should eat oysters fully cooked. If unsure of your risk, consult a physician.



libations + rocks

LILLY SPRITZ 14

Mas Fi, Cocchi Rosa, seltzer

BACKYARD FIZZ 16

Chateau Aloe liqueur, Hayman's gin, house sour, cucumber, mint, topped with Mas Fi

PROHIBITION MAI TAI 17

Scarlet Ibis, orgeat, banana liqueur, fresh lime, Scrappy Orleans, amarena cherry

SOUTHERN SANGRIA 15

Medley Bros. Bourbon, peach liqueur, Tempranillo, seasonal fruit

NOT EVERYONE'S

MARGARITA 15

Nuestra Soledad Mezcal, El Destilador Blanco, jalapeño, Creme de Mure, house sour

CAPTAIN HANDSOME 16

Boyd & Blair vodka, fresh raspberries, framboise, thyme

THE BLOODY MARY 20

King crab, jumbo shrimp, candied Neuske bacon

GOLD RUSH 20

Kinahan's Irish Whiskey, Fever Tree Ginger Beer, fresh lime

vines + earth

WHITE

Sparkling, **La Spinetta Bricco Quaglia**,
Moscato d'Asti 13

Sparkling, **Syltbar**, Prosecco 14

Pinot Gris, **La Crema**, Monterey 12

Pinot Grigio, **Zenato**, Italy 10

Albariño, **La Caña**, Rias Baixas 12

Riesling Kabinett, **Kessler**, Pfalz 10

Garnatxa Blanca, **Zerran**, Catalonia 12

Fume Blanc, **Grgich Hills**, Napa Valley 16

Sauvignon Blanc, **Fire Road**, Marlborough 12

Chardonnay, **Textbook**, Napa Valley 15

Chablis, **Drouhin**, Burgundy 16

Rose, **Muga**, Rioja 12

RED

Pinot Noir, **Angeline**, California 14

Pinot Noir, **Lemelson**, "*Thea's Select*,"
Willamette Valley 18

Pinot Noir, **Crossbarn by Paul Hobbs**,
Sonoma Coast 20

Merlot, **Ancient Peaks**, Paso Robles 12

Mencia, **Avancai Cuvee de O**, Valdeorras 12

Tempranillo, **Buenas**, Rioja 10

Malbec, **Catena**, "*Vista Flores*," Mendoza 13

Cabernet Sauvignon, **Turnbull**, Napa Valley 21

Cabernet Sauvignon, **Felino**, Mendoza 13

Red Blend, **The Prisoner**, Napa Valley 25

Nebbiolo, **La Spinetta**, "*Ca di Pian*,"
Piedmont 17

Shiraz, **Two Hands**, "*Gnarly Dudes*,"
Barossa Valley 20

