

OYSTERCATCHERS FEATURED WINE

COL SOLARE, CABERNET SAUVIGNON

\$22 | GLASS
\$99 | BOTTLE

THIS WINE OFFERS AROMAS OF BLACK CHERRY, CURRANTS, CINNAMON AND ROSE PETALS WITH SUBTLE NOTES OF VANILLA AND MILK CHOCOLATE. TANNINS ARE RICH AND REFINED ON THE FINISH, A CHARACTERISTIC OF RED MOUNTAIN FRUIT, WITH FLOWERS OF BERRIES, DRIED FRUIT AND COCOA THAT LINGERS FOREVER.

COL SOLARE IS THE PARTNERSHIP BETWEEN TWO INFLUENTIAL WINE PRODUCERS WHO ARE RECOGNIZED LEADERS IN THEIR RESPECTIVE REGIONS: TUSCANY'S MARCHESI ANTINORI AND WASHINGTON STATE'S CHATEAU STE. MICHELLE.

COL SOLARE, ITALIAN FOR "SHINING HILL," REALIZES THE PARTNERS' MISSION TO UNITE TWO UNIQUE VINICULTURAL AND WINEMAKING CULTURES TO PRODUCE AN ULTRA-LUXURY, LIMITED PRODUCTION CABERNET SAUVIGNON.

RAW BAR & CAVIAR

CAVIAR SELECTION | BELLINI, EGG, TOMATO, ONION, CAPERS
*HACKLEBACK 45
*MARKET AVAILABILITY & SELECTION

OYSTERS** | FRESH HORSERADISH, MIGNONETTE, COCKTAIL
PREMIUM MARKET (3 PER)
SUPER PREMIUM MARKET (3.75 PER)

FLORIDA SHRIMP CEVICHE | RED ONION, THAI CHILI, CILANTRO,
COCONUT-LIME SAUCE 18

AHI POKE** | AHI TUNA, AVOCADO, WAKAME SALAD, CHILI
DRESSING, SRIRACHA, CHIVE OIL 18

GULF SHRIMP COCKTAIL | CITRUS BOILED, ICE CHILLED, FRESH
HORSERADISH & COCKTAIL SAUCE (3.5 PER)

**** 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.

****CONSUMING RAW OR UNDERCOOKED MEATS, POULTRY, SEAFOOD, SHELLFISH, OR EGGS MAY INCREASE YOUR RISK OF FOODBORNE ILLNESS, ESPECIALLY IF YOU HAVE CERTAIN MEDICAL CONDITIONS.**



ITEMS CONTAIN WHEAT AND CANNOT BE PREPARED

GLUTEN-FREE

ADDITIONS

THE FOLLOWING CAN BE ADDED TO ANY ENTRÉE SELECTION:

...GULF COAST SHRIMP (3.5 PER)

...CRAB CRUSTED  10

...SCALLOP (7.5 PER)

...LOBSTER TAIL 27

FAMILY STYLE SIDE ITEMS

...BRAISED NORTHERN BEANS 13

CHORIZO, LACINATO KALE

...CREAMY GOAT CHEESE RISOTTO 14

...GARLIC MASHED POTATOES 12

...SHAVED BRUSSEL SPROUTS, CORN & OKRA SUCCOTASH 13

...LOBSTER MAC & CHEESE  16 *ONLY ONE SIZE AVAILABLE

ADRIHEL H. ROSARIO
CHEF DE CUISINE

LINDSAY CARR
RESTAURANT GENERAL MANAGER

JENNIFER BEDELL-WEINER
RESTAURANT MANAGER

VASHTY TEJADA
RESTAURANT MANAGER