EXECUTIVE CHEF
BOB PETERSON

MAX FISH

SOUS CHEFS
NICK STINZIANI
MATT BURRILL

RAW BAR

LITTLENECK CLAMS* • 2 EACH
CHERRYSTONE CLAMS * • 2 EACH
COLOSSAL WHITE SHRIMP • 3.95 EACH
CHILLED MUSSELS *dozen on the half shell* • 7

Shellfish SAMPLER 2 people • 34
HIGH RISE*of*SEAFOOD 4-6 people • 62
SKYSCRAPER 6-8 people • 105

ASIAN CALAMARI SALAD • 7
TAYLOR BAY SCALLOP • 3 EACH
BALTIMORE STYLE SHRIMP 1/2 LB • 12
SNOW CRAB CLAW • 4 EACH

APPETIZERS

ARTISINAL CHEESE PLATE
Honey-almonds • port-fig compote • 12

GRILLED SPANISH OCTOPUS
Pickled beets • Peruvian papa causa • soffrito • 13

FRIED POINT JUDITH CALAMARI
Fried olive aioli • pepper-almond romesco • 11

BAHAMIAN STYLE STEAMED MUSSELS
Spicy lobster coconut broth • 12

JUMBO LUMP CRAB CAKE
Smoked chili aioli • kohlrabi slaw • 15

TUNA TARTAR*
Caper • onion • chopped egg • grilled baguette • 14

SOUPS & SALADS

NEW ENGLAND CLAM CHOWDER
Loaded with clams *&* applewood smoked bacon • 7 cup / 9 bowl

SOUP OF THE DAY
Ask your server for today's soup • 5 cup / 7 bowl

LOBSTER BISQUE
Tobiko crème fraîche • fresh lobster • 10

CAESAR SALAD
Romaine hearts • garlic croutons • parmesan • 9

FIELD GREENS
Matchstick jicama & carrots • sherry vinaigrette • 8

SEASONAL CHOPPED SALAD
Apples • dried cranberries • butternut squash •
pumpkin seeds • toasted walnuts • blue cheese • cider vinaigrette • 10

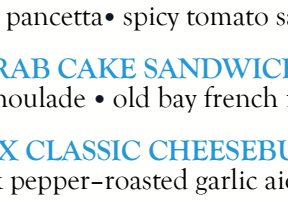
LOBSTER COBB SALAD
Gorgonzola cheese • bacon • pumpernickel croutons •
hard cooked egg • avocado • tomatoes • sherry vinaigrette • 24

MARKET CATCH

Choose any of the fresh seafood selection paired with our Chef's daily simple preparation or over any salad

FAROE ISLANDS SALMON * • North Atlantic • 28
JUMBO SHRIMP • Gulf of Mexico • 28
SEA SCALLOPS • North Atlantic • 32
DOVER SOLE • Holland • 45
IDAHO RAINBOW TROUT • 24
ATLANTIC COD • North Atlantic • 27
MAHI MAHI • Costa Rica • 28
JUMBO LUMP CRAB CAKES • 30
AHI TUNA * • Hawaii • 32

LIVE LOBSTERS FROM OUR TANK



STEAMED OR HERB GRILLED • MP

BAKED STUFFED • MP
with crab meat and shrimp stuffing

Available sizes: **1lb** *&* **2lb**

All lobsters served with choice of one side

"FISH HOUSE CLASSICS"

NEW ENGLAND LOBSTER ROLL
Warm buttered, cold or "best of both worlds" •
french fries • coleslaw • 21

BEER BATTERED FISH N' CHIPS
Housemade russet chips • coleslaw •
tartar sauce • 23

LINGUINE *&* CLAMS
Lemon • garlic • parsley • 22

MUSSELS FRA DIAVOLO
Bucatini • pancetta• spicy tomato sauce • 22

CRAB CAKE SANDWICH
Cajun remoulade • old bay french fries • 20

THE MAX CLASSIC CHEESEBURGER*
Black pepper–roasted garlic aioli •
french fries • pickle • 15

FROM THE CHEF

SHRIMP & CHICKEN GUMBO
Andouille sausage • okra • sauce piquant •
steamed rice • 25

ATLANTIC COD A LA PLANCHA
Smoked fingerling potatoes • shaved Brussels sprouts •
lobster sauce soubise • 27

GRILLED FAROE ISLANDS SALMON*
Cauliflower-cheddar grits • warm apple-endive salad •
brown butter vinaigrette • 28

LOBSTER PAN ROAST (1 1/4 LB)
Butternut squash risotto •
black peppercorn-vanilla-bourbon pan sauce • MP

ACHIOTE GRILLED MAHI MAHI
Scallion rice • fennel-citrus salad •
orange brown butter • 28

PAN ROASTED ALL NATURAL CHICKEN
Sweet potato rosti • truffle cream spinach •
vermouth pan jus • 23

GRILLED HAWAIIAN AHI TUNA *
Korean style fried rice • kimchee •
oyster mushroom tempura • oyster sauce • 32

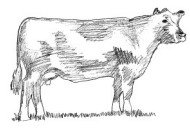
SEA SCALLOPS A LA PLANCHA*
Sage-root vegetable barley • winter squash puree •
pumpkin seed oil • lemon herb crumb • 32

BOUILLABAISSE
Fresh fish • shrimp • clams • mussels •
roasted tomatoes • saffron rouille • 28

SURF & TURF

ANY OF THE FOLLOWING CAN BE ADDED TO ANY ENTRÉE
Steamed 1 lb. Lobster • MP
Herb Grilled 1 lb. Lobster • MP
Baked Stuffed Lobster • MP
"Oscar" Jumbo Lump Crab Cake *&* Béarnaise Sauce • 13
Shrimp Scampi • 8

CHOP HOUSE ENTREES



BEEF SHORT RIB 10oz • 29
NEW YORK STRIP* 12oz. • 34
FILET MIGNON* 8oz. • 38
FLAT IRON STEAK* 8oz • 27

All served with:
Creamy mashed potatoes •
broccoli rabe • French onion jus

SIDES

Broccoli Rabe • 5
Butternut Squash Risotto • 6
Truffle Mac *&* Cheese • 9
Bacon-Onion Roasted Brussels Sprouts • 6
Sautéed Spinach • 5
French / Sweet Fries • 4
Old Bay Fries • 4
Haricots Verts • 5
Jasmine Rice • 5
Creamy Mashed Potatoes • 4

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TAYLOR BAY SCALLOP • 3 EACH
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Spicy lobster coconut broth • 12

JUMBO LUMP CRAB CAKE
Smoked chili aioli • kohlrabi slaw • 15

TUNA TARTAR*
Caper • onion • chopped egg • grilled baguette • 14

SOUPS & SALADS

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Loaded with clams & applewood smoked bacon • 7 cup / 9 bowl

SOUP OF THE DAY
Ask your server for today's soup • 5 cup / 7 bowl

LOBSTER BISQUE
Tobiko crème fraîche • fresh lobster • 10

CAESAR SALAD
Romaine hearts • garlic croutons • parmesan • 9

FIELD GREENS
Matchstick jicama & carrots • sherry vinaigrette • 8

SEASONAL CHOPPED SALAD
Apples • dried cranberries • butternut squash •
pumpkin seeds • toasted walnuts • blue cheese • cider vinaigrette • 10

MARKET CATCH

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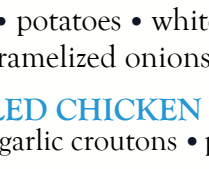
FAROE ISLANDS SALMON * • North Atlantic • 17
SHRIMP • Gulf of Mexico • 14
SEA SCALLOPS • North Atlantic • 18
DOVER SOLE • Holland • 45
IDAHO RAINBOW TROUT • 17
MAHI MAHI • Costa Rica • 17
JUMBO LUMP CRAB CAKE • 16
AHI TUNA * • Hawaii • 19
ATLANTIC COD • North Atlantic • 15

LIVE LOBSTERS FROM OUR TANK



STEAMED OR HERB GRILLED • MP
BAKED STUFFED
with crab meat and shrimp stuffing • MP
Available sizes: 1lb & 2lb
All lobsters served with choice of one side
TRUFFLE MAC & CHEESE • add $3

ENTRÉE SALADS

SCALLOP CHOPPED SALAD *
Apples • dried cranberries • butternut squash • pumpkin seeds • toasted walnuts • blue cheese • cider vinaigrette • 18

LOBSTER COBB SALAD
Gorgonzola cheese • bacon • pumpernickel croutons • hard cooked egg • avocado • tomatoes • sherry vinaigrette • 24

TUNA NIÇOISE *
Niçoise olives • green beans • hard cooked egg • confit tomatoes • artichoke • potatoes • white anchovies • caramelized onions • 17

GRILLED CHICKEN CAESAR
Romaine • garlic croutons • parmesan • 12

CHILLED SHRIMP GREEK
Grape tomatoes • onion • feta • kalamata olives • cucumbers • Greek vinaigrette • 14

FROM THE CHEF

BEER BATTERED FISH N' CHIPS
Housemade russet chips • coleslaw • tartar sauce • 15

LINGUINI WITH CLAMS
Garlic • parsley • lemon • 15

GRILLED FAROE ISLANDS SALMON*
Cauliflower-cheddar grits • warm apple-endive salad • brown butter vinaigrette • 17

SEA SCALLOPS A LA PLANCHA*
Sage-root vegetable barley • winter squash puree • pumpkin seed oil • lemon herb crumb • 18

MUSSELS FRA DIAVOLO
Bucatini • pancetta • spicy tomato sauce • 15

FLAT IRON STEAK *
Creamy mashed potatoes • broccoli rabe • French onion jus • 18

SANDWICHES & TACOS

NEW ENGLAND LOBSTER ROLL
Warm buttered, cold or "best of both worlds" • french fries • coleslaw • 21

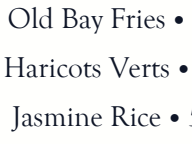
CRAB CAKE SANDWICH
Cajun remoulade • old bay french fries • 20

GRILLED CHICKEN SANDWICH
Pesto • goat cheese • tomato • arugula • French fries • 12

BLACKENED MAHI MAHI SANDWICH
Avocado puree • arugula • tomato • French fries • 14

BLACKENED FISH TACOS
Achiote rice • red beans • carrot habañero sauce • 14

BURGERS



Served on an artisan roll with fries and a pickle

MAX CLASSIC*
Vermont Cheddar • lettuce • tomato
roasted garlic-black pepper aioli • 15

CHOP HOUSE BURGER
Pulled beef short rib • Vermont cheddar • house made steak sauce • onion strings • 16

SIDES

Broccoli Rabe • 5
Butternut Squash Risotto • 6
Truffle Mac & Cheese • 9
Bacon-Onion Roasted Brussels Sprouts • 6
Sautéed Spinach • 5
French / Sweet Fries • 4
Old Bay Fries • 4
Haricots Verts • 5
Jasmine Rice • 5
Creamy Mashed Potatoes • 4

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BOB PETERSON

MAX FISH

SOUS CHEFS:
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MATT BURRILL

THE BLOODY MARY BAR AT MAX FISH

$8.95 *PER BLOODY MARY* ~OR~ *$3.00 EACH ADDITIONAL*

FEATURING **HAMMER & SICKLE** VODKA AND TWO HOUSE INFUSED VODKAS (*CHILI -or- APPLEWOOD SMOKED BACON*)

START WITH MAX'S SIGNATURE BLOODY MARY MIX AND **HAMMER & SICKLE** TM *OR ONE OF OUR HOUSE INFUSED VODKA'S AT OUR BLOODY MARY BAR. THEN OUR BAR TENDER WILL ASSIST YOU IN CREATING A COCKTAIL THAT IS EXACTLY HOW YOU WANT IT. THEN ADD AN OYSTER, CLAM OR BALTIMORE STYLE SHRIMP .*

GARNISH & HEAT

Clam Juice (Bloody Caesar)
Beef Broth (Bloody Bull)
Beer (Red Draw)
Selection of Spices
Habanero Olives
White Anchovies
Old Bay Rim
Pink Sea Salted Rim

Pickled Haricot
Hearts of Celery
Saffron Onions
Baby Carrot
Spanish Queen Olives
Pickled Vegetables
Bell Pepper Strips
Roasted Garlic

Pickled Asparagus
Pepperoncini
Capers
Cucumber Wheels
Cornichon
Cherry Tomatoes
Assorted Hot Sauces
Horseradish

Radish
Dijon Mustard
Romaine Hearts
Worcestershire
Chipotle Adobo
Pepperoni Sticks
Boccancini Mozzarella
Gorgonzola Olives

RAW BAR

LITTLENECK CLAMS* • 2 EACH
CHERRYSTONE CLAMS * • 2 EACH
COLOSSAL WHITE SHRIMP • 3.95 EACH
CHILLED MUSSELS *on the half shell* • 7 dozen

*Shellfish*SAMPLER 2 people • 34
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ASIAN CALAMARI SALAD • 7
TAYLOR BAY SCALLOPS • 3 EACH
BALTIMORE STYLE SHRIMP 1/2 LB • 12
SNOW CRAB CLAW • 4 EACH

SOUPS & SALADS

NEW ENGLAND CLAM CHOWDER
Loaded with clams & applewood smoked bacon • 7 cup / 9 bowl

SOUP OF THE DAY
Ask your server for today's soup • 5 cup / 7 bowl

LOBSTER BISQUE
Tobiko crème fraîche • fresh lobster • 10

CAESAR SALAD
Romaine hearts • garlic croutons • parmesan • 9

FIELD GREENS
Matchstick jicama & carrots • sherry vinaigrette • 8

SEASONAL CHOPPED SALAD
Apples • dried cranberries • butternut squash •
pumpkin seeds • toasted walnuts • blue cheese • cider vinaigrette • 10

MARKET CATCH

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IDAHO RAINBOW TROUT • 17
JUMBO LUMP CRAB CAKE • 16
AHI TUNA * • Hawaii • 19
ATLANTIC COD • North Atlantic • 15
FAROE ISLANDS SALMON * • North Atlantic • 17
SHRIMP • Gulf of Mexico • 14
SEA SCALLOPS • North Atlantic • 18
DOVER SOLE • Holland • 45

SIDES

Andouille Hash Browns • 5
Winter Vegetable Hash • 5 gf
Jumbo Lump Crab Cake • 12
2 Eggs • 4 gf
Applewood Smoked Bacon • 3 gf
English Muffin • 1.50
Buttermilk Biscuit (orange honey) • 3
Truffle Mac & Cheese • 9

BRUNCH ENTREES

CRAB CAKE BENEDICT • 16
Jumbo lump crab cake • winter vegetable hash • hollandaise

CLASSIC EGGS BENEDICT • 14
Buttermilk biscuit • Canadian bacon • winter vegetable hash • hollandaise

GRILLED PETIT FILET MIGNON BENEDICT * • 16
English muffin • truffle creamed spinach •
winter vegetable hash • hollandaise

SHRIMP AND GRITS • 14 gf
Poached eggs • grits • jalapenos • mushrooms • andouille

LOBSTER CREPES • 20
Crispy potato • roasted mushrooms • lobster sauce soubise • arugula

STUFFED BRIOCHE FRENCH TOAST • 12
Mascarpone • spiced pumpkin • Vermont maple syrup •
Applewood smoked bacon • apple compote

EGG WHITE FRITTATA • 13 gf
Roasted mushrooms • sliced asparagus • goat cheese •
arugula • balsamic dressing

BEEF SHORTRIB HASH • 15 gf
Yukon gold & sweet potatoes • caramelized onions •
poached eggs • chipotle hollandaise

NEW ENGLAND LOBSTER ROLL • 21
Warm buttered, cold or "best of both worlds" • french fries • coleslaw

MAX CLASSIC BURGER* • 15
Cheddar cheese • lettuce • tomato • roasted garlic-black pepper aioli

BRUNCH SALADS

SCALLOP CHOPPED SALAD * • 18
Apples • dried cranberries • butternut squash • pumpkin seeds •
toasted walnuts • blue cheese • cider vinaigrette

CHILLED SHRIMP GREEK • 14 gf
Grape tomatoes • onion • feta • kalamata olives •
cucumbers • Greek vinaigrette

LOBSTER COBB SALAD • 24
Gorgonzola cheese • bacon • pumpernickel croutons • hard cooked egg •
avocado • tomatoes • sherry vinaigrette

TUNA NIÇOISE SALAD* • 17
Niçoise olives • haricots verts • hard cooked egg • confit tomatoes •
artichoke • potatoes • white anchovies • caramelized onions

GRILLED CHICKEN CAESAR SALAD • 12
Romaine hearts • garlic croutons • parmesan

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MAX FISH

"HEY BARTENDER"

PROSECUTOR
Old Forester bourbon • Yellow Chartreuse • St Germain • lemon • 10

THE FANCY
Plantation pineapple rum • felernum • rosemary syrup • lemon • 9

PRINCE HARRY
2 Gingers whiskey • Orget • lemon • tiki bitters • ginger beer • 10

EL JEFE
El Jimador reposado tequila • lime juice • cilantro-honey syrup • orange honey bitters • 10

JALISCO E MIEL
El Jimador reposado • Johnnie Walker Black • lime • honey-ginger syrup • 10

MAISON
Leblon Cachaca • St. Germaine • Aperol • lemon • grapefruit • cinnamon syrup • 10

WHITE MANHATTAN
Troy & Sons white whiskey • Lillet Blond • orange bitters • 11

PHAT JIMMY
Jameson Cask whiskey • Nonino amaro • Aperol • 11

CRANBERRY LEMONADE
House infused cranberry vodka • house sour • cranberry juice • 8

THE KING
Crown Apple whiskey • molasses • ginger • lemon juice • 10

BULLEIT PROOF
Bulleit rye • maple • lemon • Cinzano 1957 sweet vermouth • Angostura bitters • 10

CHAI & RYE
Old Overholt rye • chai spice • lemon • Angostura • 10

HONEY BUNCHES
Dewar's White Label • amontillado sherry • Liquor 43 • honey • 10

ON THE BOARDER #2
Four Roses bourbon • Liquor Strega • Punt e Mes • 11

WINTER GARDEN
Korbel brandy • cardamom syrup • lemon juice • 11

BARRELED COCKTAILS $13

Blended in-house and aged in toasted oak

OAXACAN...SMOKE N' HERBS
Mescal • Dolin Génépy des Alpes

NEGRONI
Citadelle gin • Campari • Carpano Antica sweet vermouth

"NEW" OLD FASHIONED
Redemption Rye • Cedilla liqueur de acai

TROY GARDENS
Troy & Sons Platinum whiskey • Amaro Meletti • Carpano Antica

THE BIG BOSS
Pisco Porton • Laird's Applejack • Pierre Ferrand dry curacao

WINES BY THE GLASS

SPARKLING WINES

Brut Prosecco, Primaterra, Veneto, Italy 8.00

WHITE WINES (Listed from lightest in body to more full bodied)

Pinot Grigio, Ca' Donini, Delle Venezie, Italy 8.00
Sauvignon Blanc, Mudhouse, Marlborough, New Zealand 12.00
Sauvignon Blanc, Max Family Cuvee, Sonoma, California 9.00
Blanco Seleccio, Can Feixes, Penedes, Spain **(oyster wine)** 9.50
Sancerre, Domaine Reverdy Ducroux "Beau Roy", Loire, France 12.00
Chardonnay, Excelsior, Robertson, South Africa 8.50
Chardonnay, Stillman Street, Sonoma Coast, California 12.00
Cotes du Rhone, Domaine de la Becassonne, France 11.00
Pinot Noir Blanc, Siegrist, Pfalz, Germany 12.50
Chardonnay, Crystal Ridge, Glastonbury, CT 9.25
Riesling, Dr Loosen, Mosel, Germany 8.00

RED WINES (Listed from lightest in body to more full bodied)

Pinot Noir, Cono Sur, Central Valley, Chile 8.50
Pinot Noir, Higher Ground, Monterey County, California 12.50
Merlot, Seven Falls, Wahluke Slope, Washington 10.00
Corvina, Marchesi Biscardo, Verona, Italy 11.00
Cabernet Sauvignon, Los Vascos, Colchagua, Chile 9.00
Malbec, Massimo, Mendoza, Argentina 10.00
Napa Valley Red Blend, Max Cuvee *Private Reserve*, Napa, CA 12.50

AQUAHEALTH TRIPLE FILTERED STILL AND SPARKLING WATER 4.95 PER BOTTLE

We were environmentally conscious when we built Max Fish. Every measure was taken to reduce waste and energy consumption to minimize the strain that Max Fish places on our environment. Packaging and shipping bottled water consumes energy and contributes to global warming. Empty bottles add to litter and solid waste. We are using a triple filtered water purification system that enables us to bottle both still and sparkling water in reusable bottles right in house.

DRAUGHT BEER

BREWTUS MAXIMUS AMERICAN PALE ALE
GUINNESS IRISH DRY-STOUT

In an effort to bring you the most unique, hand-crafted beers available to us, Max Fish changes draft beers frequently.

PLEASE ASK YOUR SERVER FOR ADDITIONAL SELECTIONS

BEERS FOR TWO

BROOKLYN LOCAL 1 750ml 18.00
STONE ARROGANT BASTARD 22 oz. 16.00

BOTTLES

BREWTUS MAXIMUS APA 4.75
YUENGLING LIGHT LAGER 4.50
FISHERS ISLAND HARD LEMONADE (9% ABV 12oz CAN) 9.00
FRANZISKANER HEFE WEISS 16.9 oz. 9.00
NEWCASTLE BROWN ALE 16 oz. 8.00
ALLAGASH WHITE 6.50
LAGUNITAS 'LITTLE SUMPIN' 6.75
INNIS & GUNN RUM CASK 8.00
DOGFISH HEAD 90 MINUTE IPA 8.00
CHIMAY (TRAPPIST) PREMIERE RED 9.00
DUVEL BELGIAN GOLDEN ALE 7.50
WOODCHUCK DRY CIDER 6.00
BUDWEISER 4.50
BUD LIGHT 4.50
COORS LIGHT 4.50
MICHELOB ULTRA 4.50
HEINEKEN 5.50
NEGRA MODELO 5.50
CORONA 5.50
SAM ADAMS 5.50
BLUE MOON BELGIAN WHITE 5.00
BUCKLER (non-alcohol) 4.50
OMISSION LAGER (gluten free) 6.00

MAXFISH

EXTRAORDINARY WHITE WINES
you may not know...
but WE HIGHLY RECOMMEND
Listed from lightest in body to more full bodied

Gewürztraminer, Trimbach, 2013, Alsace, **FR** 38
Flavors of lychee and some exotic fruits and finishes dry and spicy. Gewurztraminer should be drunk with spicy foods from around the world.

Blanco Selecció, Can Feixes, 2014, Penedes, **SP** 35
The native Montonec (Parellada) produces very small, tight-bunched grapes of great structure & aroma, scents of citrus, gravel, minerals & wild flowers.

Verdejo, Naia, 2013, Rueda, **SP** 26
Aromas of lime, must and kiwi, together with the classic plant-like qualities of Verdejo. Beautifully fresh, with a long and dry finish.

Gruner Veltliner, Huber *Hugo,* 2013, Niederösterreich, **Austria** 28
Flavors consistent with the nose, crisp citrus and a hint of green pea; tart acidity and bone-dry. A simpler-style GV but clean and fresh.

Pinot Grigio, Alois Lageder, 2014, Alto Adige, **IT** 37
Pronounced & expressive aroma with flowery & somewhat spicy notes. Rich flavored in the mouth, slight smokiness at the back & a fresh finish.

Pinot Grigio, Livio Felluga, 2013, Collio, **IT** 50
Straw yellow with light copper hues. Fresh, silky, with good balance; excellent retro-nasal aromatics; mineral components well integrated.

Pinot Blanc, Domaine Jean-Marc Bernhard, 2014, Alsace, **FR** 34
Clear yellow colour, brilliant, expressive nose, peach, apricot, white flowers aromas. In the mouth it is light and fresh. This wine is always dry.

Soave Classico, Inama, 2014, Verona, **IT** 35
Light yellow color, elegant nose of chamomile, elderflower, iris. Flavors of pineapple, apricot & peach with sweet almond on the finish.

Pinot Noir Blanc, Siegrist, 2013, Pfalz, GR 48
This particular wine is made from the Pinot Noir grape, but pressed right off the skins, done as a blanc de noir. Well-balanced and has exceptional depth. It has a soft and velvety texture, crispy minerals and an aromatic nose of burgundy.

Grenache Blanc, Camp Four *Epiphany*, 2011, Santa Barbara, **CA** 43
Refreshing aromas of white nectarine, apricot, anise and white flowers on the nose. Flavors of nectarine, white peach, grapefruit, apricot and Asian pear combine on the palate to make this a truly food friendly wine.

Saint Joseph Blanc, Dom. Faury, 2012, Rhone, **FR** 56
Blended with mostly Marsanne and a touch of Roussanne, its complex, smoky nose gives way to hints of blooming white flowers. The texture is out of this world; luscious, succulent, and reminiscent of ripe peaches.

Côtes du Rhône, Dom. de la Becassonne, 2014, Rhone, **FR** 40
Blend of 50% Roussane, 20% Clairette and 30% Grenache. Cultivated on clay and limestone soil in the Rhone valley

Chateauneuf-du-Pape Blanc, Chat La Nerthe, 2013, Rhone, **FR** 84
This wine is made from a blend of Rousanne (about 40%), Grenache Blanc (about 25%) and the remainder Clairette and Bourboulenc. 40% of the wine is fermented in old oak barrels. Pleasantly aromatic, with subtle gooseberry notes, white flowers and herbal tea.

Chateauneuf-du-Pape Blanc, Chante Cigal, 2011, Rhone, **FR** 69
Equal parts Roussane, Grenache, Clairette, Bourboulenc. Clear Yellow with golden lights. Very stylish with a floral exotic bouquet and a full body and explosion of tropical fruit flavors on palate.

Condrieu, Domaine Faury, 2013, Rhone **FR** 96
100% Viognier hand picked & pressed gently in a pneumatic press Fermentation in stainless steel *cuves*. Aged 11 months on lees, 10% new barrels, 30% 2 to 5 year-old barrels and 60% stainless steel

Rioja Blanco, Muga, 2014, Rioja, **SP** 38
Viura 90%, Malvasía 10%. Straw yellow with glints of burnished gold. On the nose this wine primarily displays fruity aromas of ripe pineapple, peaches in syrup and honey. It has a full, juicy, velvety attack and certainly no vestiges of its time on fine lees.

Albarinõ, Orballo, 2013, Rias Baixas, **SP** 45
Generous on the palate with a weighty leesy texture, ripe fruit and minerality all balanced by a refreshing smack of acidity.

Chenin Blanc, Ken Forester *Reserve*, 2014, Stellenbosch, SA 39
This wine is a great example of the harmonious balance which can be achieved between fruit and delicate oak-vanilla flavor.

Vouvray, Marc Bredif, 2013, Loire Valley, **FR** 38
100% Chenin Blanc, pale gold-yellow in color. The wine has a subtle attack on the palette and a fresh structure with an aromatic finish.

Champagne & Sparkling Wine
Taittinger *Francaise*, Brut, *MV,* Reims, **FR** (half bottle) 47
Perrier Jouet *Grand*, Brut, *MV,* Epernay, **FR** 110
L. Roederer *Premier*, Brut, *MV,* Reims, **FR** (half bottle) 43 (full bottle) 83
Veuve Clicquot, Brut, *MV,* Reims, **FR** 89
Moët & Chandon *Dom Perignon,* Brut, 2004, Epernay, **FR** 250
L. Roederer *Cristal*, 2004, Reims, **FR** 315
Taittinger *Prestige*, Brut Rosé, *MV,* Reims, **FR** 115
Roederer Estate Brut, Andersen Valley, **CA** (half bottle) 27 (full bottle) 55
Primaterra, Brut Prosecco, Veneto, **IT** 35
Schramsberg, Blanc de Blanc, 2011, Calistoga, **CA** 65

Riesling
(Listed from dry/crisp to slightly sweet)
Originated in Germany's Rhein and Mosel river valleys, it was here that this white grape gained its tenacious foothold in today's modern white wine market. A Riesling wine can span a broad range of styles, being produced in both dry to sweet variations as well as light to full-bodied.
Lucien Albrecht *Reserve*, 2014, Alsace, **FR** 36
Dr. Konstantin Frank *Dry Riesling*, 2013, Finger Lakes, **N.Y.** 38
Dr. Crusius Traiser Rotenfels Spatlese, 2009, Nahe, **GR** 50
St. Urbans-Hof Ockfener Bockstein Spatlase, 2010, Leiwen-Mosel, **GR** 52
Loosen Bros. *Dr. L*, 2014, Mosel, **GR** 35

White Bordeaux & Sauvignon Blanc
(Listed from crisp and acidic to medium bodied)
Originated in the Loire Valley of France. However, New Zealand has taken this grape to new heights in the cool Marlborough region, producing racy wines with tropical fruit and gooseberry flavors. Sauvignon Blanc is usually a dry white wine with distinctive herbaceous qualities.
Lucien Crochet *Le Chene*, 2013, Sancerre, Loire Valley, **FR** 62
Max Family Cuvee *Private Reserve*, 2014, Sonoma, **CA** 34
Mudhouse, 2014 Marlborough, **NZ** 42
Tohu, 2014, Marlborough, **NZ** 36
Craggy Range *Te Muna Road Vineyard*, 2014, Martinborough, **NZ** 53
Cloudy Bay, Marlborough, 2014, **NZ** 65
Cakebread Cellars, 2014, Napa Valley, **CA** 57
Stag's Leap Wine Cellars, 2014, Napa Valley, **CA** 48
Chateau Thieuley, 2012, Bordeaux, **FR** 36
Ferrari Carano *Fumé Blanc*, 2014, Alexander Valley, **CA** 34
Pascal Jolivet, 2013, Sancerre, Loire, **FR** 48
Minet, 2013, Pouilly Fume, Loire, **FR** 49
Grgich Hills *Fumé Blanc*, 2012, Napa Valley, **CA** (biodynamic) 55
Quintessa *Ilumination*, 2014, 66% Napa/ 34% Sonoma, **CA** 70

White Burgundy & Chardonnay
(Listed from lighter bodied to full bodied)
Boasts an impressive range of flavors from the expected buttered, oak overtones to the fresh, fruit flavors of apple, pear, tropical, citrus and melon, leaving a lasting palate impression.
Chamisal Vineyards *Stainless*, 2013, Edna Valley, **CA** 32
Albert Bichot *Domaine Long-Depaquit*, 2012, Chablis, **FR** 45
Cambria *Katherine's Vineyard* 2013, Santa Rita Valley, **CA** 50
Excelsior, Robertson, **SA** 30
J.J. Vincent Marie Antoinette, *Pouilly Fuisse,* 2013, Macon **FR** 58
Sonoma-Cutrer, 2013, Russian River Valley, **CA** 48
Dom. Jean-Marc Morey *La Bergerie*, 06/07, Chassagne-Montrachet, **FR** 47 / 375ml
Janots Bos *Clos De Bully*, 2010, Pernand-Vergelesses, **FR** 75
Stillman Street, 2014, Sonoma Coast, **CA** 46
Stag's Leap Wine Cellars *Karia*, 2013, Napa Valley, **CA** 55
Albert Bichot, *Les Clos,* 2012, Chablis, **FR** 125
Benziger, 2012, Carneros, **CA** (biodynamic) 42
Crystal Ridge, 2013, Glastonbury, CT 35
Jordan, 2013, Russian River Valley, **CA** 63
Olivier Savary, *Chablis 1er Cru Fourchaume*, 2014, Burgundy, **FR** 72
Cakebread Cellars, 2013, Napa Valley, **CA** 76
Ramey, 2012, Russian River Valley, **CA** 68
Nickel & Nickel, 2012, Russian River Valley, **CA** 99
Shafer, Red Shoulder Ranch, 2011, Carneros, Napa, **CA** 105
Kistler, Les Noisetiers, 2012, Sonoma Coast, **CA** 125

We do our best to keep vintages up-to-to-date, but are subject to change without notice.

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Pinot Noir & Burgundy
(Best seafood red wines, light to medium bodied)

Pinot Noir is Burgundy's most famous *noble* grape. Known and loved as "Red Burgundy" in much of the world, Pinot Noir can be among the most elegant wines from France. Flavors are reminiscent of sweet red berries, plums, tomatoes, cherries and at times a notable earthy or wood-like flavor, depending on the respective growing region.

Cono Sur, 2014, Central Valley, **CH** 30
Peter Zemmer, Pinot Nero, 2013, Alto Adige, **IT** 42
Joseph Drouhin, Cotes de Beaune Villages, 2012, **FR** 63
Domaine Seguin-Manuel, Gevry Chambertain, 2012, FR 99
Domaine Faiveley, Mercurey *La Framboisiere*, 2013, **FR** 52
Louis Jadot, Beaune *Boucherontte 1er Cru*, 2012, **FR** 97
Solena, 2012, Willamette Valley, **OR** 54
Higher Ground, 2013, Monterey County, **CA** 48
Sonoma-Cutrer, 2013, Russian River Valley, CA 63
Bergstrom *Cumberland Reserve*, 2013, Willamette Valley, **OR** 76
Z'IVO, 2009, Eola-Amity Hills, **OR** 62
Ken Wright *Carters Vineyard*, 2012, Eola-Amity Hills, **OR** 84
Ritual, 2013, Casablanca Valley, **CH** 45
Calera *Ryan Vineyard*, 2012, Napa Valley, **CA** 74
Domaine Anderson, 2012, Anderson Valley, **CA** 98
Hartford Court, "Lands Edge Vineyard", 2013, Sonoma Coast, **CA** 80
Flowers, "Sonoma Coast", 2012, Sonoma, **CA** 88
Z'IVO, "Whole Cluster" 2009, Eola-Amity Hills, **OR** 92

Spanish, Argentine & Italian Red Varietals
(Medium to full bodied)

Tempranillo, Muga *Reserva*, 2011, Rioja, **SP** 50
70% Tempranillo, 20% Garnacha, 10% Mazuelo and Graciano. Six months traditional Riojan oak vats, 24 months oak barrels & 12 months in the bottle.

Tempranillo, Dehesa La Granja, 2007, Castilla y Leon, **SP** 52
Purity of fruit accompanies concentrated texture and weight, with excellent balance and expression enhanced by two years in bottle prior to release.

Malbec, Massimo, 2013, Mendoza, **AR** 36
Dark garnet with purple edges. Full bodied with powerful blueberry and plum notes framed by violets, spice and tobacco on a lingering finish.

Malbec, Cuvelier Los Andes *Coleccion*, 2010, Mendoza, **AR** 54
The deep purple-color has a stunning aromatic display of pain grille, mineral, espresso, black cherry, and black raspberry. Serious depth and concentration.

Malbec, Susana Balbo, 2012, Mendoza, **AR** 47
Beautiful deep violet color with exploding aromas of blackberry, black cherry and violets framed by hints of oak and mint. Ripe plum fruit and a hint of toasty vanilla, bittersweet chocolate and a hint of mint on the finish.

Chianti Classico, Tenuta di Coltibuono *Cultus Boni*, 2009, Tuscany, **IT** 48
Perfect balance from a relatively young but mature Chianti Classico. Delicious dark red fruits, good tannic backbone and refreshing acidity.

Montepulciano d'Abruzzo**,** Fattioria la Valentina Spelt, 2011, **IT** 55
Intense red, with purple shadows. The aromas: wild rose, violet, crisp red fruits (redcurrant, wild strawberry), graphite and licorice. The taste shows density and persistance, with refined tannins that make voluptuous and savory profile. Long finish with great freshness and mineral extension

Brunello di Montalcino, Caparzo, 2010, Montalcino, **IT** 65
Garnet red, intense and brilliant with light orange hints. The palate is dry, warm, full-bodied, harmonious, delicate and austere.

Corvina, Marchesi Biscardo, 2013, Verona, **IT** 40
Deep ruby-red with violet highlights. The nose is refined, elegant and complex, revealing characteristic perfumes of a Valpolicella with lots of cherries, plums and elegant spices. Round and structured on the palate, it surprises with very silky tannins and a long persistent finish

Amarone Selezione, Tenuta Sant'Antonio, 2012, Veneto, **IT** 89
Colour: ruby red with purple reflections. Aroma: ripe red fruit, spicy fragrances of liquorice, black pepper and a hint of chocolate. Flavour: well-balanced, with round tannins, soft, hot, full-flavoured, elegant, fine and fresh.

Merlot & Right Bank Bordeaux
(Lighter bodied to full bodied)
The classic Merlot grape originated from the Bordeaux region of France. It typically produces a soft, medium-bodied red wine with juicy fruit flavors. A range of fresh flavors such as plums, cherries, blueberries and blackberries mixed with cocoa and black pepper tones, often dominate this type of red wine. The tannin levels are typically lower than a Cabernet and the fruit flavors are typically forward.

Seven Falls, 2011, Wahluke Slope, **WA** 34
Chateau Simard, 2004, Saint-Emilion, **FR** 60
Duckhorn Vineyards, 2012, Napa Valley, **CA** 98
Grgich Hills, 2009, Napa Valley, **CA** 85

Cabernet Sauvignon & Left Bank Bordeaux
(Medium to full bodied)
Originally from Bordeaux, with a substantial foothold in California. Medium-bodied to full-bodied and are characterized by their high tannin content which serves to provide structure and intrigue while supporting the rich fruit characteristics. The flavor profile includes plum, cherry, blackberry, blueberry, warm spice, vanilla, tobacco and sometimes leather aromas and or flavors.

Chateau Mongravey, Margaux Cru Bourgeois, 2012, Bordeaux **FR** 87
Max Family Cuvee *Private Reserve*, 2013, Napa, **CA** 48
Los Vascos, 2014, Colchagua, **CH** 30
Franciscan, 2013, Napa Valley, **CA** 57
Honig, 2012, Napa Valley, **CA** 72
Mondavi, 2013, Napa Valley, **CA** 60
Faust, 2011/12, Napa Valley, **CA** 90
Jordan, 2011, Alexander Valley, **CA** 98
Chateau Montelena, 2012, Napa Valley, **CA** 85
Grgich Hills, 2011, Napa Valley, **CA** 101
B.R. Cohn, 2009, Sonoma Valley, **CA** 95
Groth, 2011, Napa Valley, **CA** 96
Silver Oak, 2010, Alexander Valley, **CA** 135
Groth *Reserve*, 2009 Oakville, Napa Valley, **CA** 186
Palmaz Vineyards, 2001 Napa Valley, **CA** 198

Rhone Varietals
(Listed from lighter bodied to full bodied)

Cannonau di Sardegna, Sella & Mosca *Riserva*, 2010, **IT** 40
Grenache, up-front wine with good balance and character. Dried cherries, wild herbs and worn-in leather.

Cote-Rotie, E. Guigal *Brune et Blonde*, 2011, **FR** 115
96 % Syrah, 4% Viognier. Aromas and flavors of black pepper, spice, licorice and game. It is one of the great wines of the world.

Gigondas, La Font du Notre Dame, 2012, **FR** 57
(80% Grenache, 15% Mourvedre), matured in vats for 3 to 4 years, then bottled, expresses the delicacy and depth of the greatest Gigondas. The maturation in French oak barrels during 8 to 12 months as soon as the malo-lactic fermentation is undergone adds to the new barrel cuvee (75% Grenache, 15 % Mourvedre) toasted and vanilla aromas, resulting in a complex and charming wine

Chateauneuf-du-Pape, Vieux Télégramme, 2012, **France** 79
A harmony between aromatic complexity, tannic structure, and richness, 90% Grenache, 10% Mourvèdre.

Chateauneuf-du-Pape, Domaine Jean Deydier & Fils, 2012, **FR** 58
Richly layered, with linzer torte & boysenberry notes gliding together, backed by anise, violet & graphite on the long, fine-grained finish.

Chateauneuf-du-Pape, Ferraton Pere & Fils *Le Parvis*, 2011, **FR** 69
A fresh, tangy style, with bright acidity running through the iron, red cherry and lavender notes, followed by a long, supple finish.

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