

EXECUTIVE CHEF  
NICK STINZIANI  
CHEF DE CUISINE  
MIKE OROZCO

# MAXFISH

SOUS CHEFS  
PAUL BALDASARO  
KEN MATTS

## RAW BAR

LITTLENECK CLAMS\* • 2.35 EACH  
CHERRYSTONE CLAMS\* • 2.35 EACH  
COLOSSAL WHITE SHRIMP • 3.95 EACH  
CHILLED MUSSELS *dozen on the half shell* • 7

*Shellfish* SAMPLER 2 people • 36  
HIGH RISE of SEAFOOD 4-6 people • 69  
SKYSCRAPER 6-8 people • 125

ASIAN CALAMARI SALAD • 7  
SCALLOP CEVICHE • 3 EACH  
BALTIMORE STYLE SHRIMP 1/2 LB • 15  
CHILLED KING CRAB • 5 EACH

## APPETIZERS

### TUNA CEVICHE\*

Avocado • mango • jalapeno • radish •  
plantain • corn tortillas • 14

### STEAMED MAINE MUSSELS

House-made sausage • fennel • saffron  
white wine • garlic butter • focaccia • 12

### JUMBO LUMP CRAB CAKE

Corn salsa • cotija cheese •  
avocado aioli • espelette • 15

### BURRATA

Tomato • peach salad • red onion •  
white balsamic • basil • fleur de sel • 14

### GRILLED OCTOPUS BRAVAS

Crispy potato pave • bravas sauce • saffron aioli •  
Spanish olives • toasted sunflower seeds • 14

### CALAMARI FRITTO MISTO

Calamari • boquerones • cherry peppers •  
preserved lemon aioli • marinara • 13

## SOUPS & SALADS

### NEW ENGLAND CLAM CHOWDER

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

### LOBSTER BISQUE

Tobiko crème fraîche • fresh lobster • 10

### CAESAR

Romaine • garlic croutons • parmesan • 10

### FIELD GREENS

Shaved shallots • pea tendrils • carrots  
sherry vinaigrette • 8

### WATERMELON

Cotija cheese • grilled corn • arugula •  
cornbread croutons • honey-lime dressing • 10

### LOBSTER COBB

Gorgonzola cheese • bacon • pumpernickel  
croutons • hard cooked egg • avocado •  
tomatoes • sherry vinaigrette • MP

## MARKET CATCH

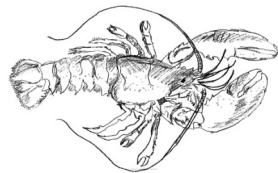
COD • North Atlantic • 28  
JUMBO SHRIMP • Gulf of Mexico • 28  
SEA SCALLOPS • North Atlantic • 32  
1 LB KING CRAB • Alaska • 56

*A simple preparation of jasmine rice and haricots verts*

HIDDEN FJORD SALMON\* • North Atlantic • 28  
HALIBUT • North Atlantic • 32

DOVER SOLE • Holland • 45  
JUMBO LUMP CRAB CAKES • 30  
AHI TUNA\* • Hawaii • 32  
GRILLED SPANISH OCTOPUS • 26

## LIVE LOBSTERS FROM OUR TANK



STEAMED OR HERB GRILLED • MP

BAKED STUFFED • MP

with crab meat and shrimp stuffing

Available sizes: 1.25lb & 2.25lb

All lobsters served with choice of two sides

TRUFFLE MAC & CHEESE • add \$3

## FROM THE CHEF

### NORTH ATLANTIC COD A LA PLANCHA

Shrimp risotto • grape tomato sauce • 28

### GRILLED HIDDEN FJORD SALMON\*

Basil mashed potatoes • artichokes • roasted tomatoes •  
grilled asparagus • smoky tomato butter • 28

### HALIBUT A LA PLANCHA

Banana-coconut puree • tostones • jasmine rice •  
jerk shrimp salsa • chive oil • 32

### PARMESAN CRUSTED CHICKEN PAILLARD

Heirloom tomatoes • mozzarella cheese • red onion •  
balsamic • basil • tomato butter • 23

### FISH 'N' CHIPS

Housemade russet chips • coleslaw • tartar sauce • 22

### LOBSTER PAN ROAST (1 1/4 LB)

Summer corn risotto •

peppercorn-vanilla-bourbon pan sauce • MP

### GRILLED ZA'ATAR TUNA\*

Israeli couscous • summer vegetables • tzatziki •  
grape tomatoes • cilantro • red onion • mint • 32

### LOBSTER & SHELLFISH LINGUINI

1/2 lobster • shrimp • mussels • calamari • roasted  
tomatoes • shrimp broth • basil pesto • breadcrumbs • 34

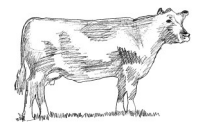
### SEA SCALLOPS A LA PLANCHA\*

Corn & chickpea succotash • Tasso ham • cotija cheese  
red pepper coulis • fava bean puree • watercress • 32

### BOUILLABAISSÉ

White fish • shrimp • clams • mussels •  
roasted tomatoes • saffron rouille • 28

## CHOP HOUSE ENTREES



NEW YORK STRIP\* 12oz. • 36

FILET MIGNON\* 8oz. • 39

FLAT IRON STEAK\* 8oz • 27

Truffle potato pave • caramelized onion •  
roasted mushrooms • red wine demi-glace

### MAX CLASSIC CHEESEBURGER\*

Black pepper-roasted garlic aioli •  
french fries • pickle • 15

## SURF & TURF

ANY OF THE FOLLOWING CAN BE  
ADDED TO ANY ENTRÉE

Steamed 1.25 lb. Lobster • MP

Herb Grilled 1.25 lb. Lobster • MP

Baked Stuffed Lobster • MP

1/2 LB King Crab Leg • 28

“Oscar” Jumbo Lump Crab Cake &

Béarnaise Sauce • 15

Shrimp Scampi • 8

## SIDES

Summer Corn Risotto • 6

Summer Vegetable Couscous • 6

Jasmine Rice • 5

Grilled Asparagus • 6

Truffle Mac & Cheese • 9

Sautéed Spinach • 5

French / Sweet Fries • 5

Old Bay Fries • 5

Haricots Verts • 5

Creamy Mashed Potatoes • 6

\*Thoroughly cooking meats, poultry, seafood, shellfish or  
eggs reduces the risk of food borne illness

“Max Fish promotes the use of local produce  
and sustainably harvested seafood”

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## RAW BAR

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CHERRYSTONE CLAMS\* • 2.35 EACH  
COLOSSAL WHITE SHRIMP • 3.95 EACH  
CHILLED MUSSELS *on the half shell* • 7 dozen

Shellfish SAMPLER 2 people • 36  
HIGH RISE of SEAFOOD 4-6 people • 69  
SKYSCRAPER 6-8 people • 125

ASIAN CALAMARI SALAD • 7  
SCALLOP CEVICHE • 3 EACH  
BALTIMORE STYLE SHRIMP 1/2 LB • 15  
CHILLED KING CRAB • 5 EACH

## STARTERS

### NEW ENGLAND CLAM CHOWDER

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

### LOBSTER BISQUE

Tobiko crème fraîche • fresh lobster • 10

### TUNA CEVICHE\*

Avocado • mango • jalapeno • radish •  
plantain • corn tortillas • 14

### STEAMED MAINE MUSSELS

House-made sausage • fennel • saffron  
white wine • garlic butter • focaccia • 12

### JUMBO LUMP CRAB CAKE

Corn salsa • lime crema • avocado  
cotija cheese • avocado aioli • espelette • 15

### GRILLED OCTOPUS BRAVAS

Crispy potato pave • bravas sauce • saffron aioli •  
Spanish olives • toasted sunflower seeds • 14

### CALAMARI FRITTO MISTO

Calamari • boquerones • cherry peppers •  
preserved lemon aioli • marinara • 13

## SALADS

### CAESAR

Romaine • garlic croutons • parmesan • 10

### FIELD GREENS

Shaved shallots • pea tendrils •  
sherry vinaigrette • 8

### WATERMELON

Cotija cheese • grilled corn • arugula •  
cornbread croutons • honey-lime • 10

### COBB

Gorgonzola cheese • bacon • pumpernickel  
croutons • hard cooked egg • avocado •  
tomatoes • sherry vinaigrette • 11

### TOSCANA

House greens • fresh mozzarella • roasted garlic •  
warm polenta croutons • grape tomatoes •  
Kalamata olives • balsamic vinaigrette • 11

### GREEK

Tomatoes • pepperocini • onion • feta • kalamata  
olives • cucumbers • Greek vinaigrette • 11

### Add to any salad

Chicken 4 / Shrimp 6 / Salmon 8 / Scallops 11

## MARKET CATCH

*Served with chef's daily preparation or over any salad \*additional for some salads*

COD • North Atlantic • 16  
GULF SHRIMP • Gulf of Mexico • 15  
SEA SCALLOPS • North Atlantic • 19

HIDDEN FJORD SALMON\* • North Atlantic • 17  
PICKED LOBSTER MEAT • North Atlantic • 26  
GRILLED SPANISH OCTOPUS • 16

DOVER SOLE • Holland • 45  
JUMBO LUMP CRAB CAKE • 19  
AHI TUNA\* • Hawaii • 19

## LUNCH ENTREES

### GRILLED HIDDEN FJORD SALMON\*

Basil mashed potatoes • artichokes • roasted tomatoes •  
grilled asparagus • smoky tomato butter • 17

### SEA SCALLOPS A LA PLANCHA\*

Corn & chickpea succotash • Tasso ham • cotija cheese  
red pepper coulis • fava bean puree • watercress • 19

### FISH 'N' CHIPS

Housemade russet chips • coleslaw • tartar sauce • 15

### MISO SALMON POKE BOWL\*

Furikake sushi rice • avocado • edamame • nori •  
wakame • crispy shallots • ponzu • wonton • 15

### SUMMER SHRIMP FRA DIAVOLO

Corn • zucchini • tasso ham • spicy tomato-white wine • 15

### LINGUINI & CLAMS

Manilla clams • lemon • clams • 16

### PARMESAN CRUSTED CHICKEN PAILLARD

Heirloom tomatoes • mozzarella cheese • red onion •  
balsamic • basil • tomato butter • 16

### FLAT IRON STEAK\* 8oz

Creamy mashed potatoes • grilled asparagus •  
red wine demi-glace • 22

### LONG RIGATONI BEEF BOLOGNESE

Hearty Italian meat sauce • creamy ricotta • pesto • 15

## SIDES

Summer Corn Risotto • 6  
Summer Vegetable Couscous • 6  
Jasmine Rice • 5  
Grilled Asparagus • 6  
Truffle Mac & Cheese • 9  
Sautéed Spinach • 5  
French / Sweet Fries • 5  
Old Bay Fries • 5  
Haricots Verts • 5  
Creamy Mashed Potatoes • 6

## SANDWICHES

### NEW ENGLAND LOBSTER ROLL

Warm buttered, cold or "best of both worlds" •  
French fries • coleslaw • MP

### SALMON BLT BURGER\*

Bacon • lettuce • tomato • avocado aioli •  
French fries • 15

### BLACKENED SWORDFISH TACOS

Achiote rice • red beans •  
carrot habañero sauce • mango salsa • 15

### MAX CLASSIC CHEESEBURGER\*

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

### BRICK PRESSED CHICKEN SANDWICH

Arugula • pesto • saffron aioli •  
roasted red peppers & tomatoes • 13

## LIVE LOBSTERS FROM OUR TANK



### STEAMED OR HERB GRILLED • MP BAKED STUFFED • MP

with crab meat and shrimp stuffing

Available sizes: 1.25lb & 2.25lb

All lobsters served with choice of two sides

TRUFFLE MAC & CHEESE • add \$3

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## THE BLOODY MARY BAR AT MAX FISH

*\$10.00 FOR YOUR 1ST BLOODY MARY AND ONLY \$3.00 FOR EACH ADDITIONAL*

FEATURING LUKSUSOWA POTATO VODKA AND TWO HOUSE INFUSED VODKAS (CHILI OR APPLEWOOD SMOKED BACON)  
START WITH MAX'S SIGNATURE BLOODY MARY MIX AND LUKSUSOWA POTATO VODKA™ 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)	Pickled Haricot	Pickled Asparagus	Radish
Beef Broth (Bloody Bull)	Hearts of Celery	Pepperoncini	Dijon Mustard
Beer (Red Draw)	Saffron Onions	Capers	Romaine Hearts
Selection of Spices	Baby Carrot	Cucumber Wheels	Worcestershire
Habanero Olives	Spanish Queen Olives	Cornichon	Chipotle Adobo
White Anchovies	Pickled Vegetables	Cherry Tomatoes	Pepperoni Sticks
Old Bay Rim	Bell Pepper Strips	Assorted Hot Sauces	Mozzarella
Pink Sea Salted Rim	Roasted Garlic	Horseradish	Gorgonzola Olives

## RAW BAR



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ASIAN CALAMARI SALAD • 7  
SCALLOP CEVICHE • 3 EACH  
BALTIMORE STYLE SHRIMP 1/2 LB • 15  
CHILLED KING CRAB • 5 EACH

## STARTERS & SALADS

### NEW ENGLAND CLAM CHOWDER

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

### LOBSTER BISQUE

Tobiko crème fraîche • fresh lobster • 10

### CAESAR SALAD

Romaine • garlic croutons • parmesan • 10

### FIELD GREEN SALAD

Shaved shallots • pea tendrils • sherry vinaigrette • 8

### GREEK SALAD

Grape tomatoes • onion • feta • kalamata olives •  
pepperoncini • cucumbers • Greek vinaigrette • 11 gf

### COBB SALAD

Gorgonzola cheese • bacon • pumpernickel croutons •  
hard cooked egg • avocado • tomatoes • sherry vinaigrette • 11

### TOSCANA SALAD

House greens • fresh mozzarella • polenta croutons • roasted garlic  
grape tomatoes • Kalamata olives • balsamic vinaigrette • 11

### WATERMELON SALAD

Cotija cheese • grilled corn • arugula •  
cornbread croutons • lime-honey dressing • 10

### CALAMARI FRITTO MISTO

Calamari • boquerones • cherry peppers •  
preserved lemon aioli • marinara • 13

### TUNA CEVICHE\*

Avocado • mango • jalapeno • radish •  
plantain • corn tortillas • 14

## MARKET CATCH

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

JUMBO LUMP CRAB CAKE • 19

AHI TUNA \* • Hawaii • 19

COD • North Atlantic • 16

PICKED LOBSTER MEAT • North Atlantic • 26

HIDDEN FJORD SALMON \* • North Atlantic • 17

SHRIMP • Gulf of Mexico • 15

SEA SCALLOPS • North Atlantic • 19

1/2 LB KING CRAB LEG • Alaska • 28

DOVER SOLE • Holland • 45

GRILLED SPANISH OCTOPUS • 16

## BRUNCH & LUNCH ENTREES

### CRAB CAKE BENEDICT

Jumbo lump crab cake • vegetable hash • hollandaise • 16

### CLASSIC EGGS BENEDICT

Buttermilk biscuit • Canadian bacon •  
vegetable hash • hollandaise • 14

### FLAT IRON STEAK AND EGGS

Poached eggs • vegetable hash • chipotle hollandaise • 22

### SHRIMP & GRITS

Poached eggs • grits • jalapenos • mushrooms • andouille • 14 gf

### BANANA BREAD FRENCH TOAST

Caramelized banana • bourbon maple walnut •  
whipped cream • 14

### LOBSTER & TRUFFLE GOAT CHEESE FRITATTA

Asparagus salad • spring greens • mixed mushrooms • 18 gf

### GRILLED HIDDEN FJORD SALMON\*

Basil mashed potatoes • artichokes • roasted tomatoes •  
grilled asparagus • smoky tomato butter • 17

### SEA SCALLOPS A LA PLANCHA\*

Corn & chickpea succotash • Tasso ham • cotija cheese  
red pepper coulis • fava bean puree • watercress • 19

### NEW ENGLAND LOBSTER ROLL

Warm buttered, cold or "best of both worlds" •  
french fries • coleslaw • MP

### MAX CLASSIC BURGER\*

Cheddar cheese • lettuce • tomato •  
roasted garlic-black pepper aioli • 15

## SIDES

Vegetable Hash • 5

Jumbo Lump Crab Cake • 12

2 Eggs • 4 gf

Applewood Smoked Bacon • 3 gf

English Muffin • 2

Buttermilk Biscuit & Seasonal Jam • 3

Summer Corn Risotto • 6

Summer Vegetables • 6

Jasmine Rice • 5

Grilled Asparagus • 6

Truffle Mac & Cheese • 9

French / Sweet / Old Bay Fries • 5

**COLONIAL DAQUIRI**

Barsol Pisco • framboise •  
Barbancourt rum • lime • 12

**MAXFISH****PLANTATION**

Evan Williams bourbon • Amaro Nonino •  
raspberry hibiscus tea • lemon • 11

**TRANQUILA**

Vanilla infused reposado tequila • cinnamon •  
Angostura & Peychauds bitters • 11

**MELLO YELLO'**

Ethereal Gin • lavender • lemon •  
Yellow Chartreuse • passion fruit • 12

**STRAWBERRY GIMLET**

Lukusowa vodka • strawberry •  
lime • 10

**BARCELONA**

Punt e Mes • Fino • Lillet Blond •  
grapefruit • cinnamon • lemon • 12

**EDDY MULE**

Deep Eddy cranberry vodka • lime •  
Hosmer Mountain ginger beer • 11

**AZTEC SMASH**

Casa Amigo blanco tequila • tamarind • mint •  
Ancho Reyes Verde • citrus • crushed ice • 13

**DAISY DUKE**

Greylock gin • lime • vanilla •  
Pomegranate • club soda • 10

**DRAGON TATTOO**

Swedish Punsch • Grand Marnier • lemon •  
Bacardi 151 • cardamom & chili bitters • 12

**NORTH SHORE**

Dorothy Parker gin • elderflower •  
lemon • mint • Peychauds bitters • 11

**CHAMPAGNE, SPARKLING WINE & ROSE**

Taittinger La Francaise, Brut, Champagne, FR	47 half
Louis Roederer Premier, Brut, Champagne, FR	49 half / 90 full
Perrier-Jouët Grand, Brut, Champagne, FR	110
Veuve Clicquot, Brut, Champagne, FR	95
Moët & Chandon Dom Perignon, Brut, 2009, Champagne, FR	299
Louis Roederer Cristal, 2006, Champagne, FR	315
Taittinger Prestige, Brut Rosé, Champagne, FR	155
<b>Primaterra, Brut Prosecco, Veneto, IT</b>	<b>9 gl / 34</b>
Schramsberg, Blanc de Blanc, 2015, Calistoga, CA	65
Sparkling Rosé, <b>Cleto Chiarili, Emilia Romagna, IT</b>	<b>10 gl / 38</b>
Rosé, <b>AIX, 2018, Provence, FR</b>	<b>14 gl / 54</b>

**INTERESTING WHITES FROM AROUND THE WORLD**

Blanco Selecció, <b>Can Feixes, 2017, Penedes, ES</b>	<b>9.5 gl / 35</b>
Châteauneuf-du-Pape Blanc, <b>Chat La Nerthe, 2017, Rhone, FR</b>	84
Condrieu, <b>Domaine Faury, 2014, Rhone FR</b>	96
<b>Côtes du Rhône, Dom. de la Becassonne, 2015, Rhone, FR</b>	<b>11 gl / 40</b>
Gewürztraminer, <b>Trimbach, 2015 Alsace, FR</b>	38
<b>Pinot Grigio, Montefresco, Veneto, IT</b>	<b>8 gl / 30</b>
Pinot Grigio, <b>Alois Lageder, 2018, Alto-Adige, IT</b>	37
<b>Pinot Blanc, Trimbach, 2017, Alsace, FR</b>	<b>11 gl / 39</b>
Riesling (dry), <b>Dr. Konstantin Frank, 2017, Finger Lakes, NY</b>	38
Riesling, <b>Dr. Crusius Traiser Rotenfels Spätlese, 2013, Nahe, DE</b>	50
<b>Riesling, Loosen Bros. Dr. L, 2017, Mosel, DE</b>	<b>10 gl / 36</b>
Rioja Blanco, <b>Muga, 2017, Rioja, ES</b>	38
<b>Vignoles, Crystal Ridge, Glastonbury, CT</b>	<b>9.5 gl / 35</b>
Vouvray, <b>Marc Bredif, 2017, Loire, FR</b>	38

**SAUVIGNON BLANC & SANCERRE**

(Listed from crisp and acidic to medium bodied)

<b>Max Family Cuvée Private Reserve, 2017, Sonoma, CA</b>	<b>9 gl / 34</b>
1865, 2016, <b>Maiipo, Leyda Valley, CH</b>	44
<b>Satellite, 2018, Marlborough, NZ</b>	<b>11 gl / 42</b>
Tohu, 2017, Marlborough, NZ	42
<b>Ferrari Carano Fumé Blanc, 2018, Alexander Valley, CA</b>	34
<b>Sancerre, Jean Vincent 2016/17, Loire, FR</b>	<b>16 gl / 60</b>
Sancerre, <b>Pascal Jolivet, 2017, Loire, FR</b>	65
Pouilly Fumé, <b>Minet, 2017, Loire, FR</b>	49
Cloudy Bay, Marlborough, 2018, NZ	65
<b>Craggy Range Te Muna Road Vineyard, 2018, Martinborough, NZ</b>	53
Cakebread Cellars, 2017, Napa Valley, CA	57
<b>Grgich Hills Fumé Blanc, 2015, Napa Valley, CA (biodynamic)</b>	55
Stag's Leap Wine Cellars, 2016/17, Napa Valley, CA	48

**CHARDONNAY & WHITE BURGUNDY**

(Listed from lighter bodied to full bodied)

<b>Excelsior, 2018, Robertson, SA</b>	<b>8.5 gl / 30</b>
Chablis, <b>Albert Bichot Domaine Long-Depaquit, 2016, FR</b>	45
Chablis, <b>Francine et Olivier Savary, 2017, Burgundy, FR</b>	72
Puligny Montrachet, <b>Drouhin, 2015, Burgundy, FR</b>	135
Pouilly Fuissé, <b>J.J. Vincent Marie Antoinette, 2016, Macon, FR</b>	58
<b>Stillman Street, 2016, Sonoma Coast, CA</b>	<b>12 gl / 46</b>
<b>Benziger, 2016, Carneros, CA (biodynamic)</b>	42
<b>Sonoma-Cutrer, 2017, Russian River Valley, CA</b>	48
Stag's Leap Wine Cellars <b>Karia, 2016, Napa Valley, CA</b>	66
<b>Jordan Winery, 2016, Russian River Valley, CA</b>	76
<b>Cakebread Cellars, 2017, Napa Valley, CA</b>	90
<b>Ramey, 2016, Russian River Valley, CA</b>	75
<b>Nickel &amp; Nickel Stiling Vineyard, 2017, Russian River Valley, CA</b>	99
<b>Shafer Red Shoulder Ranch, 2015, Carneros, Napa, CA</b>	105



Ask about our...**BARRELED COCKTAILS** \$13  
Blended in-house and aged in toasted oak, ask your  
server or bartender for our current offerings

**PINOT NOIR & BURGUNDY**

(Best seafood red wines, light to medium bodied)

<b>Cono Sur, 2017, Central Valley, CH</b>	<b>8.5 gl / 30</b>
<b>Peter Zemmer, Pinot Nero, 2017, Alto Adige, IT</b>	42
Cotes de Beaune Villages, <b>Drouhin, 2015, Burgundy, FR</b>	63
Mercrey, <b>Domaine Faiveley La Framboisière, 2017, Burgundy, FR</b>	52
Beaune 1er Cru Boucherottes, <b>Louis Jadot, 2015, Burgundy, FR</b>	97
Nuits-St-Georges VV, <b>Danielle Rion, 2016, Burgundy, FR</b>	135
<b>Higher Ground, 2016, Monterey County, CA</b>	<b>12.5 gl / 48</b>
<b>Sonoma-Cutrer, 2016, Russian River Valley, CA</b>	63
<b>Bergström Cumberland Reserve, 2016, Willamette Valley, OR</b>	76
<b>Z'IVO, 2009, Eola-Amity Hills, OR</b>	62
<b>Melville, 2014, Santa Barbara, CA</b>	74
<b>Flowers, 2017, Sonoma Coast, CA</b>	88

**SPANISH, ARGENTINE & ITALIAN RED VARIETALS**

(Medium to full bodied)

Tempranillo, <b>Muga Reserva, 2015, Rioja, ES</b>	50
Tempranillo, <b>Dehesa La Granja, 2009, Castilla y Leon, ES</b>	52
<b>Rioja, Marques de Riscal Proximo, 2015, Rioja, SP</b>	<b>9 gl / 34</b>
<b>Malbec, La Linda, 2018, Mendoza, AR</b>	<b>10 gl / 36</b>
Malbec, <b>Cuvelier Los Andes Colección, 2015, Mendoza, AR</b>	54
Malbec, <b>Susana Balbo, 2016, Mendoza, AR</b>	49
<b>Super Tuscan, L'Oca Ciuca, Tuscany, IT</b>	<b>10gl / 36</b>
Montepulciano d'Abruzzo, <b>Fattioria la Valentina Spelt, 2015, IT</b>	55
Brunello di Montalcino, <b>Caparzo, 2014, Montalcino, IT</b>	80
Amarone della Valpolicella, <b>Sant'Antonio Selezione, 2015, Veneto, IT</b>	89

**CABERNET SAUVIGNON & LEFT BANK BORDEAUX**

(Medium to full bodied)

<b>Chateau Mongravey, Margaux Cru Bourgeois, 2014, Bordeaux, FR</b>	87
<b>Santa Carolina Reserva, 2017, Colchagua, CH</b>	<b>9 gl / 34</b>
<b>Max Family Cuvée Private Reserve, 2016, Napa, CA</b>	<b>12.5 gl / 48</b>
<b>Franciscan, 2017, Napa Valley, CA</b>	58
<b>Honig, 2015, Napa Valley, CA</b>	90
<b>Faust, 2016, Napa Valley, CA</b>	119
<b>Jordan Winery, 2014, Alexander Valley, CA</b>	119
<b>Grgich Hills, 2015, Napa Valley, CA</b>	101
<b>Groth, 2014/15, Napa Valley, CA</b>	96
<b>Silver Oak, 2014, Alexander Valley, CA</b>	165
<b>Groth Reserve, 2013 Oakville, Napa Valley, CA</b>	186

**MERLOT & RIGHT BANK BORDEAUX**

<b>Seven Falls, 2014, Wahluke Slope, WA</b>	<b>10 gl / 36</b>
<b>Chateau Simard, 2010, Saint-Emilion, FR</b>	60
<b>Duckhorn Vineyards, 2014, Napa Valley, CA</b>	98
<b>Grgich Hills, 2011/12, Napa Valley, CA</b>	85

**RHONE STYLE BLENDS**

(Listed from lighter bodied to full bodied)

<b>Fess Parker The Big Easy, 2017, Santa Maria County, CA</b>	<b>18 gl / 70</b>
Cannonau di Sardegna, <b>Sella &amp; Mosca Riserva, 2013, IT</b>	40
Cote-Rotie, <b>E. Guigal Brune et Blonde, 2013, FR</b>	115
Châteauneuf-du-Pape, <b>Vieux Télégramme, 2016, FR</b>	79
Châteauneuf-du-Pape, <b>Domaine Jean Deydier &amp; Fils, 2015, FR</b>	58
Châteauneuf-du-Pape, <b>Ferraton Pere &amp; Fils Le Parvis, 2016, FR</b>	69

Vintages can change often & updates are made quarterly. Some vintages may vary from what's listed.  
We do not take responsibility for vintage changes.