

2nd Annual Noche de Mariscos

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July 23, 2022
5 to 9 p.m.

Selección de Ostras

Half Dozen Fresh Virginia Oysters – Little Bitches, Chincoteague Salts, Watch House & Misty Points *+
Xarel-lo/Macabeo/Parellada – Sabaté i Coca – Mosset Brut Nature – Penendés, Spain – 2014 – \$16, Glass

Chupe de Camarón

Peruvian Wild-Caught Shrimp Chowder, Ají Amarillo, Fresh Corn, Potatoes, Cilantro, Lime +
Riesling – Weingut Ratzenberger – Riesling Kabinet Feinherb – Mittelrhein, Germany – 2018 – \$21, Glass

Ensalada de Cangrejo y Avocado

Baby Lump Crabmeat, Avocado Puree, Tri-Color Tomatoes, Lemon, Fennel Fronds, Lucini +
Grenache/Cinsault – Château Revelette – Côteaux d'Aix en Provence – Provence, France – 2020 – \$15, Glass

Espagueti con Almejas

Spaghetti, Cherrystone Aqua Farms Littleneck Clams, White Wine, Garlic, Butter, Blistered Tomato +
Chardonnay – Castelfeder – Burgum Novum – Alto Adige, Italy – 2017, Riserva, DOC – \$25, Glass

Mero a la Plancha

Pan-Seared Wild-Caught Grouper, Caper-Tomato-Butter Sauce, Lemon-Herb-Roasted Potatoes, Zucchini +
Cesanese – Damiano Ciolli – Silene – Lazio, Italy – 2019, DOC – \$19, Glass

Madre e Hijo

Brûlèed Local Plums & South Carolina Peaches, Spiced Mascarpone, White Balsamic Glaze
Malvasia/Trebbiano – Tenuta di Trecciano – Vin Santo – Toscana, Italy – 2009, DOC – \$20, Glass

Menu Cost is \$150 per person, with optional wine pairings for \$75, inclusive of service and sales tax.
Additional beverages are available at standard restaurant pricing, plus 20 percent service charge.

+ Menu items may contain or come into contact with wheat/gluten, milk, eggs, peanuts, tree nuts, fish, shellfish, and soy.

* Consuming raw and undercooked products may increase the risk of foodborne illness.

Cocktails

Venetian Spritz - Contratto Aperitif, Prosecco, Seltzer, Green Olive	\$11
Lover's Demise - Sauza Gold, Passion-Fruit Puree, Blood-Orange Syrup, Jalapeño	\$12
Holy Smokes - Monte Alban Mezcal, Triple Sec, Homemade Sours, Fresh Lime, Jalapeño, Salt	\$12
Classic Mojito - Bacardi Silver, Fresh Mint, Mint Syrup, Lime, Seltzer	\$12
Blood in the Water - Contratto Vermouth Bianco, Blood Orange, Fresh Mint, Prosecco	\$13
Pisco Sour - Pisco, Homemade Sour, Egg White, Syrup, Angostura Bitters	\$13
That's Amore - Lindemann's Cherry Lambic, Rye Whiskey, Contratto Vermouth Rosso, Orange Juice, Rose Water	\$13
Negroni Sbagliato - Contratto Bitter, Contratto Vermouth Rosso, Prosecco, Orange	\$14
The Limey - Hendricks, Contratto Vermouth Bianco, Cucumber, Jalapeño, Mint, Lime, Seltzer	\$14
Lavender Fields Forever - Maker's Mark, Limoncello, Fresh Lavender, Raspberry, Honey, Ginger	\$14
Perfect Rum Manhattan - Appleton, Contratto Vermouth Americano & Bianco, Lime, Orange Bitter, Cherry	\$14
Anticuado - 1800 Reposado, Crème de Cacao, Ancho Liqueur, Cinnamon, Orange, Cherry, Mole & Orange Bitters	\$15

Sparkling by the Glass

Prosecco - Bianca Vigna Brut - Veneto, Italy - N.V., DOC	\$13
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White & Rosé by the Glass

Verdejo - Marqués de Riscal - Rueda, Spain - 2020	\$9
Pinot Grigio - Rocchina - Veneto, Italy - 2020, DOC	\$11
Cuvée Blanco - Castelfeder - Mont Mes - Alto Adige, Italy - 2020	\$12
Cortese - Marchese Luca Spinola - Gavi di Tassarolo - Piemonte, Italy - 2019, DOCG	\$13
Corvino/Rondinella (rosé) - Corte Gardoni - Bardolino Chiaretto - Veneto, Italy - 2020, DOC	\$13
Chardonnay (unoaked) - Castelfeder - Doss - Alto Adige, Italy - 2021, DOC	\$14

Red by the Glass

Tannat - Bodega Garzón - Maldonado, Uruguay - 2019, Reserva	\$10
Montepulciano - Per Linda - Montepulciano d'Abruzzo - Abruzzi, Italy - 2020, DOC	\$12
Nero d'Avola - Ottoventi - WOW - Sicilia, Italy - 2019, DOC	\$13
Merlot/Cabernet - Château Turcaud - Rouge - Bordeaux, France - 2018	\$14
Grenache/Mourvèdre - Xavier Vignon - Côtes du Rhône - Rhône, France - 2017	\$15
Pinot Noir - Chad - Willamette Valley, Ore. - 2019	\$16

Beer

Miller Lite	\$4	Great Lakes Edmund Fitzgerald Porter	\$5
Wolters Pilsener	\$4	Stone Xocoveza Imperial Chocolate Stout	\$6
Yards Standard	\$4	La Fin du Monde	\$7.50
Spaten	\$5	New Trail Broken Heels IPA	\$7.50
Amstel Light	\$5	Rusty Rail Wolf King Imperial Stout	\$7.50
Stone IPA	\$5	Sam Smith Oatmeal Stout	\$7.50
Yards Brawler	\$5	Lindemans Lambic (Framboise, Kriek, Pomme, Pêche)	\$9
Peroni	\$5	Duvel	\$9.50
Kronenbourg 1664	\$5	Piraat	\$11.50
Kronenbourg Blanc	\$5	Gulden Draak	\$13
Dogfish Head 60-Minute IPA	\$5	Orval Trappist Ale	\$13