

~ Chef's Recommendations ~

Crispy Buttermilk Fried Oysters

Soy Ginger Dipping Sauce
and Cajun Remoulade 14.00

Neil Ellis Sauvignon Blanc, Stellenbosch '05 9.00

Rock Shrimp Crusted Grouper

Spring Vegetable Pearl Pasta 33.00
Ponzi Pinot Noir, Willamette '05 15.00

~ Featured Wines ~

Inspired by
"Year of a Million Dreams"

Iron Horse *Fairy Tale Cuvée* Sparkling,
Sonoma '98 12.50gls 55.00 btl

Chalk Hill *Imagine* Chardonnay,
Sonoma '04 11.00gls 49.00 btl

Cloudline Vineyards Pinot Noir,
Oregon '05 12.50gls 55.00 btl

Silverado *Fantasia*, Sangiovese Blend,
Napa Valley '04 16.50gls 75.00 btl

Michele Chiarlo *Nivole*, Moscato d'Asti,
Italy '05 9.50gls 28.00 btl

~ Martinis ~

Narcoossee's Lemonade

Hanger One Mandarin Blossom
and Pink Lemonade 8.00

Appletini

Ketel One Citroen Vodka, Apple Schnapps,

Strawberry Dream

Stoli Vanilla, Strawberry Purée,
and a splash of Sprite 7.00

Banana Martini

Banana Liqueur, Skyy Vodka, and
Cream served over a swirl of Chocolate 7.00

Chocolate Martini

Skyy Vodka, Baileys Irish Cream, Godiva
White Chocolate Liqueur, and Ice Cream 8.00

~ Specialty Drinks ~

Seven Seas Scorchers

Myers's Dark Rum, Malibu Rum,
Orange Juice, and Pineapple Juice
with a splash of Grenadine 8.00

Blue Floridian

Sauza Gold Tequila, Blue Curaçao,
Sour Mix, and Lime Juice 7.00

Mojitocoossee

Myers's Dark Rum, Bacardi Rum, Cointreau,
Orange Juice, Mint, and a splash of Soda 9.00

Narcarita

Sauza Tequila, Triple Sec, Sour Mix,
and a splash of Grand Marnier 9.00

Florida Breeze

Banana Liqueur, Malibu Rum, Orange Juice,
and Pineapple Juice 7.00

For our Guests with food allergies
or other health-related dietary restrictions,
we are happy to discuss and attempt to
accommodate your special dietary requests.

~ Appetizers ~

Crab Cakes

Frisée Slaw and Rémolade 12.00

Brancott Vineyards Reserve Sauvignon Blanc, Marlborough '05 10.00

Prince Edward Island Mussels

White Wine, Roasted Garlic, Tomatoes, and Basil 15.00
King Estate Pinot Gris, Oregon '05 9.50

Fried Calamari

Pepperoncini Relish 12.00

Peter Lehmann Semillon, Barossa '01 8.50

Chilled Shrimp

Cucumber-Avocado Salsa 13.00

Neil Ellis Sauvignon Blanc, Stellenbosch '05 9.00

Artisan Cheeses

Humboldt Fog, Maytag Blue, and
Pleasant Ridge Reserve served with Walnut Toast 12.00
Fairview Primo Pinotage, South Africa '02 12.50

~ Soups and Salads ~

Pear and Endive Salad

Maytag Blue Cheese, Candied
Hazelnuts, Comice Pears, Chives
and Sherry-Walnut Vinaigrette 12.00
*Bonterra Viognier,
Mendocino County '05 11.00*

Caesar Salad

Garlic Croutons and
Parmigiano-Reggiano Cheese 9.00
*Amavi Cellars Syrah,
Walla Walla Valley '03 12.00*

Fish Chowder

Lobster Broth, Vegetables, Potatoes, and Cream 9.00
Buena Vista Chardonnay, Carneros Reserve '03 7.75

Grilled Sea Scallops

Mushroom Risotto and Lobster Sauce 34.00
Frank Family Vineyards Chardonnay, Napa Valley '05 13.00

Crab Stuffed Flounder

Meyer Lemon Butter Sauce, Crushed Fingerling Potatoes and Asparagus 34.00
Chalk Hill Imagine Chardonnay, Sonoma '04 11.00

Grilled Salmon

Fingerling Potatoes, Pan Roasted Fennel, Cipollini Onions, Baby Arugula
and Dijon-Tarragon Cream 31.00
King Estate Pinot Noir, Willamette Valley '05 13.00

Togarashi Spiced Ahi Tuna

Lemon Rice, Wasabi Tobiko, and Edamame Salad 32.00
Chateau St. Michelle Eroica Riesling, Columbia Valley '05 12.50

Tanglewood Chicken Breast

Ragout of White Beans, Chorizo and Chard
with Roasted Red Peppers 26.00
Heller Estate Merlot, Carmel Valley '01 13.50

Red Pepper-Mushroom Risotto

Sautéed Swiss Chard, Mushrooms, and Asparagus 19.00
Bonny Doon Le Cigare Volant, California '02 13.00

Steamed Whole Maine Lobster

Drawn Butter and Roasted Asparagus 59.00
Cake Bread Chardonnay, Napa Valley '05 15.50

Grilled Filet Mignon

Potato Gratin and Green Peppercorn-Brandy Sauce 35.00
Joseph Phelps Cabernet Sauvignon, Napa Valley '04 18.00

Surf and Turf

Grilled Filet Mignon and Butter-poached Lobster Tail
with Potato Gratin and a Green Peppercorn-Brandy Sauce 52.00
Northstar Merlot, Columbia Valley '02 17.50

An 18% service charge is added for parties of 8 or more.