



STACKS TO SHARE

- SEARED JUMBO DIVER SCALLOPS 18**
Cast Iron Wild Corn & Chorizo, Red Pepper Curry Sauce
- MEDITERRANEAN OCTOPUS 15**
Squid Ink, White Bean Puree, Baby Lettuce, Feta, Peewee Potatoes, Sweet Pepper Drops & Red Onions
- SEA SALT & HERB FRIED CALAMARI 16**
Lemon-Roasted Red Pepper Coulis, Aji Amarillo Aioli & Garlic Shavings
- LAMB CARPACCIO 16**
Arugula, Onion Jam, Shaved Reggiano & Boursin
- NEW ORLEANS HOT POT 17**
Clams, Mussels, Shrimp & Andouille Sausage in a Spicy Tomato Creole Broth

TUNA & RAMEN 21

Wild Mushrooms, Scallion, Pork Belly, Quail Egg & Dashi Broth

SOUPS & SALADS

CHEF'S SOUP OF THE DAY M.P.

NEW ENGLAND CLAM & OYSTER 10

CHOWDER

Baby Clams, Oysters, Baby Potatoes, & Fennel Pollen

- SPINACH & POACHED PEAR 14**
Baby Spinach, Belgian Endive, Shallots, Aged Goat Cheese Brulee, Toasted Pecan, Warm Dried Cherry & Cinnamon Apple Vinaigrette

- SEASONAL SALAD 13**
Roasted Baby Beets, Frisee & Arugula, Tangerine & Beet Vinaigrette, Pumpkin Seeds & Gorgonzola

CAESAR SALAD 13

Baby Romaine Lettuce, Brioche Croutons, Parmesan Crisp & House Caesar Dressing

- SUPER FOODS 13**
House Sprouts & Quinoa, Cucumber, Baby Kale, Local Grape Tomatoes & Thai Basil Citrette

SUSHI BAR

FRESH SASHIMI

	SASHIMI	NIGIRI	MAKI
MAGURO / TUNA	(4) \$15	(2) \$11	(8) \$15
SAKE / SALMON	(4) \$14	(2) \$10	(8) \$14
HAMACHI / YELLOWTAIL	(4) \$16	(2) \$12	(8) \$16
SPICY TUNA	(1) \$16	(2) \$12	(8) \$16
SPICY CRAB	(1) \$16	(2) \$12	(8) \$16

TUNA TATAKI 18

Grilled Tuna "Very Rare" Sliced Thin, Cucumber Salad, Roasted Red Peppers & Yuzu Ponzu

HAWAIIAN AHI POKE 15

Tuna, Sticky Rice, Avocado, Pineapple, Seaweed Salad & Soy Glaze

NIKKEI CEVICHE & TIRADITO PLATTER MP

Chef's Daily Selection of Fresh Fish, Shallot, Cilantro & Leche Tigre "Chef's Tigers Milk"

- SEAWEED SALAD 5**

Ogo & Wakame, Fresh Cucumber

J.B. ROLL 15

Smoked Salmon, Cream Cheese, Scallions & Everything Bagel Crust

WICKED SPIDER ROLL 18

Crisp Tempura Soft Shell Crab, Cucumber, Avocado, Tobiko, Kabayaki & House Yum Yum Sauce

- THE MARCO ISLANDER ROLL 16**

"A.K.A. THE BETTER CALI"
Blue Crab, Avocado, Cucumber, Sesame & Tobiko

THE DRAGON 24

Shrimp Tempura, Asparagus, Spicy Blue Crab & Cream Cheese. Avocado, Shredded Krab Stick, Crispy Beet Strings, Spicy Aioli & Eel Sauce

THE OYSTER & RAW BAR

- OYSTERS & CLAMS - SEASONAL - M.P.**
The Oyster Society offers daily selections of cold water seasonal oysters and clams. Please ask server for daily offerings.

- CHEF'S DOZEN 40**
Chef's daily selection of 4 oyster varieties "3 per" accompanied with daily unique sauces

BAKED OYSTER PLATTER 18

(2) CASINO - Garlic, Bacon, Red Peppers & Cheese
(2) ROCKEFELLER - Spinach, Bacon, Onion & Pernod Cream
(2) SPANIARD - Chorizo, Herbs & Manchego Cheese

- (4) JUMBO WILD SHRIMP 18**

Wild Caught White Shrimp
Chilled w/ Cocktail Sauce

THE SOCIETY BOARD 65

Spicy Tuna Roll, Spicy Crab, Tuna/Salmon/Hamachi Sashimi, Half Dozen Oysters & Hawaiian Ahi Poke

THE OCEANIC PLATTER 175

- Dozen Clams & Dozen Oysters on the half shell, Steamed 1 1/2lb Lobster, 8 Key West Shrimp, 1 1/4 LB King Crab & Hawaiian Ahi Poke

Chef's specialties

ADD SOUP, CAESAR OR SEASONAL SALAD \$7

- GRILLED KEY WEST SHRIMP 28**

Large Wild Shrimp, Red Pepper Curry Sauce, Saffron-Chorizo Rice & Grilled Asparagus

- PISTACHIO CHILEAN SEA BASS 36**

Tuscan Bean & Shrimp Ragout, Broken Olive Oil & Basil Puree

ROASTED CHICKEN 27

Roasted Vegetables, Farro, Cipollini & Rosemary Chicken Jus

LOBSTER CARBONARA 34

Maine Lobster, Casarecce Pasta, Applewood Smoked Bacon, Shallots, Caviar, Peas, Egg & Parmesan Cream

- SEARED FLORIDA SNAPPER 33**

Sundried Tomato & Herb Risotto, Lemon Beurre Blanc & Haricot Verts

BERKSHIRE PORK SHORT RIB 28

Mashed Potatoes, Cipollini Onions & Kim Chee Salad

- LOBSTER THERMIDOR 45**

Blue Crab & Lobster Meat, Peppers, Herbs, Onions & Parmesan Cheese in a Sherry Cream. Boursin Mashed Potatoes & Asparagus

- POTATO ENCRUSTED GROUPEL 34**

Pee Wee Potatoes, Haricot Verts & Pan Piccata Sauce

- 'PIER 39' CIOPPINO 34**

Clams, Mussels, Shrimp, Crab, Fish, Scallop & Squid in a Roasted Tomato Broth

SEARED DIVER SCALLOPS 34

English Pea & Mascarpone Ravioli, Red Beet Puree, Pea Tendrils & Vanilla Bean Beurre Blanc

B&B FIVE-SPICED TUNA 36

Black & Blue "Very Rare", Chilled Soba Noodle Salad, Thai Basil Citrette & Carrot Puree

- PRIME NY STRIP 55**

16 oz House Cut Prime NY Strip Steak, Potato & Shrimp Hash, Grilled Asparagus, Humboldt Fog Goat Cheese & Spiced Cabernet Reduction

LAND & SEA 46

Butter Poached King Crab, 6oz Filet Mignon, Dauphinoise Potatoes, Wild Forest Mushrooms, Pickled Mustard Seed & Demi-Glace

- SALMON OSCAR 29**

Blue Crab Stuffed Faroe Islands Salmon, Boursin Mashed Potatoes, Grilled Asparagus & Béarnaise Foam

FRESH & SIMPLE

Fresh Cut Daily

AVAILABLE: SEARED, GRILLED, OR BLACKENED
- FINISHED WITH OLIVE OIL AND SEA SALT

- THE DAILY CATCH M.P.**

Chef's selection of fish of the day

- WILD FLORIDA GROUPEL 29**

8 oz Line Caught Florida

- FLORIDA SNAPPER 29**

9-10 oz Line Caught / Species Varies. Based on best quality available

- FAROE ISLANDS SALMON 26**

7 oz Sustainable Farm Raised in Faroe Islands

- YELLOWFIN TUNA 29**

7 oz Line Caught Atlantic

- CHILEAN SEA BASS M.P.**

8 oz Line Caught Deep Water Artic

In or Out of the Shell

- ULTIMATE KING CRAB 65**

12oz Alaskan King Crab Meat De-Shelled, Butter Poached

- U-10 JUMBO DIVER SCALLOPS 29**

(4) Seared or Grilled / North Eastern Atlantic

- TWIN MAINE LOBSTER TAILS 35**

Two 6oz Lobster Tails Broiled

From Dry Ground

- RESERVE 6 OZ FILET MIGNON 27**

- 16 OZ PRIME NY STRIP STEAK 48**

- 18 OZ PRIME DELMONICO 42**

"Boneless Ribeye"

SAUCES \$2

- BEARNAISE FOAM - TARRAGON HOLLANDAISE SAUCE
- BEURRE MONTE - LEMON BUTTER
- VANILLA BEAN BEURRE BLANC - VANILLA & BUTTER
- PAN PICCATA SAUCE - CAPERS, LEMON CREAM SAUCE
- DEMI-GLACE - VEAL REDUCTION
- OSCAR STYLE \$10 BLUE CRAB & BÉARNAISE FOAM
- SPICED CABERNET REDUCTION
- MISO GLAZED

SIDES \$7

- SUNDRIED TOMATO & HERB RISOTTO
- GRILLED ASPARAGUS - BÉARNAISE FOAM
- SEASONAL VEGETABLES - FRESH LOCAL VEGETABLES
- CORN & CHORIZO HASH - WILD CORN, SPANISH CHORIZO, ONIONS & PEPPERS
- BOURSIN MASHED POTATOES
- ROASTED MUSHROOMS, CIPOLLINI ONIONS & SMOKED BACON
- COCONUT SCENTED JASMINE RICE - COCONUT MILK, CILANTRO & LEMONGRASS
- ROASTED PEE WEE POTATOES - OLIVE OIL, LEMON, ROSEMARY & SEA SALT
- DAUPHINOISE POTATOES - CREAM, SHALLOTS & CHEESE
- CASARECCE POMODORO - TOMATO & BASIL
- SAUTEED SPINACH - GARLIC & OIL

Stone Crabs

FLORIDA STONE CRAB SEASON
BASED ON AVAILABILITY
OCTOBER 15TH TO MAY 15TH

THE CLASSICS

MAI TAI 1944

J.M. Rhum Agricole, Goslings Rum, Lime, Ferrand Dry Curacao, Orgeat, House-Made Pineapple Cordial

BALI BALI

Tanqueray Gin, Camus Cognac, Bacardi Rum, Goslings Dark Rum, Passion Fruit, Falernum, Lime Juice, Pineapple

PISCO SOUR*

Barsol Pisco, Lemon Juice, Egg White, Syrup, Floral Aromas

SAZERAC

Redemption Rye, Absinthe Mist, Sugar, Peychaud's Bitters, Orange, Ice Block

REMEMBER THE MAINE

Redemption Rye, Martini & Rossi Sweet Vermouth, Cherry Heering Absinthe

*Consuming Raw or Uncooked Meats, Poultry, Seafood, Shellfish or Eggs May Increase Your Risk of Foodborne Illness.

OUR COCKTAIL DEN

BLOODY ORANGE MARGARITA

El Jimador Tequila, Lime Juice, Homemade Spiced Blood Orange Cordial

BLACK WALNUT OLD FASHIONED

Redemption Rye, St. Elizabeth Allspice, Maple Syrup, Black Walnut Bitters, Ice Block

SOCIAL CRUSTA

Camus Cognac, Solerno Blood Orange, Luxardo Maraschino, Lemon Juice, Champagne

ANITA'S SUNSET

Tito's Vodka, T.O.S. Mix, Grapefruit Bitters, Lemon Juice, Champagne

SIMPLE JOY

Grey Goose L' Orange, House Grapefruit Cordial, St. Germain, Aperol, Lemon Juice, Angostura Bitters

THE FIELD*

Jasmine Green Tea Aviation Gin, Lavender and Rose Syrup, St. Germain, Egg White, Rose Buds

SEASONAL INSPIRED

SMOKE & FALL*

Altos Reposado Tequila, Vida Mezcal, House Spiced Wine Syrup, Lemon Juice, Mole Bitters, Eggs White

KENTUCKY BLUSHES

Old Forester Bourbon, House Pomegranate Cordial, Lemon, Ginger Beer, Angostura Bitters

STRONG & SILKY

House Cardamom Infused Aged Rum, Luxardo Maraschino, Giffard Apricot, Antica Formula, Orange Bitters, Orange Peel

WINTER IN BRAZIL

Leblon Cachaca, Nonino Amaro, Giffard Banana, Lemon Juice

AFTERNOON IN SICILY

KetelOne Grapefruit, Camapari, Orgeat, Blood Orange Cordial, Lemon, Soda Water

DRAFT **BUD LIGHT** (St. Louis, MO) 4.2%
STELLA ARTOIS (Belgium - Pilsner) 5.2%
YUENGLING (Pennsylvania - Lager) 4.5%
LOCAL DRAFT OF THE MONTH (Ask server.)
REEF DONKEY APA (Tampa, FL - American Pale Ale) 5.5%
DRAFT OF THE MONTH (Ask server.)

CORONA LIGHT
HEINEKEN
MICHELOB ULTRA
LAGUNITAS IPA
ISLAMORADA ALE (ISLAMORADA)
WOODCHUCK AMBER CIDER (GLUTEN FREE)

BUDWEISER
BUD LIGHT
MILLER LITE
BECK'S (NA)
CORONA

BOTTLES

CHAMPAGNE + SPARKLING

001 FRANCOIS MONTAND BRUT 10
Blanc de Blancs, France (187 ml)
002 MIONETTO PROSECCO BRUT 12
Veneto (187 ml)
003 MOET CHANDON BRUT 25
Champagne (187 ml)
004 VEUYE CLICQUOT 60
Yellow Label, Champagne, France, Half Bottle
005 SCHRAMSBERG VINEYARDS 70
Blanc de Blancs, 2015/16 California
006 PERRIER-JOUET 125
Blason Rose Brut, Champagne, France
007 DRAPPIER 80
Carte D or Brut, Champagne, France
008 LOUIS ROEDERER CRISTAL 300
Champagne, France 2009
009 JACQUESSON 105
Extra Cuvee Brut 738, Champagne, France

CHARDONNAY

020 TELLUS 8 32
Umbria IGT 2016/17
021 ENROUTE 16 60
Russian River By Far Niente 2014/15
023 AU BON CLIMAT 13 50
Santa Barbara, CA 2016/17
027 ROCHIOLI 102
Russian River, CA 2016/17
028 FAILLA 90
Chuy Vineyard, Sonoma, CA 2014/15
029 DOMAINE DROUHIN-VAUDON 83
Chablis 1er Cru, Vaudon, FR 2016/17
030 DOMAINE BACHELET-MONNOT 130
Chassagne-Montrachet, FR 2015/16
031 JOSEPH DROUHIN 62
Pouilly-Fuisse, FR 2016/17
032 MINER FAMILY 53
Napa, CA 2015/16
033 SCHUG 55
Carneros, Sonoma, CA 2016/17

ROSE

040 LACRIMAROSA 11 42
Mastroberardino, Campania 2017/18
041 LE FIGUIER 33
Provence, France 2017/18
042 CHATEAU LA GORDONNE 55
Provence, La Chapelle, France 2016/17
043 WOLFFER ESTATE 42
Long Island, NY 2017/18

SAUVIGNON BLANC

050 GROSSES PIERRES 16 60
Sancerre, FR 2016/17
051 MURRIETA'S WELL 12 46
The Whip, White Blend, Livermore Valley, CA
052 OYSTER BAY 10 38
Marlborough, New Zealand 2017/18
054 CLOUDY BAY 68
Marlborough, New Zealand 2017/18
055 CLIFF LEDE VINEYARD 56
Sonoma, CA 2016/17
057 REGIS MINET 56
Pouilly-Fume, Loire Valley, FR 2017/18
058 LE ROI DES PIERRES 60
Sancerre, Loire Valley, FR 2017/18

AROMATIC WHITES

061 RIESLING 65
Rudi Pichler, Wachau Austria 2016/17
062 RIESLING 11 42
Chateau Ste. Michelle, Columbia Valley 2016/17
063 GRUNER VELTLINER 55
Prager, Wachau, Austria 2016/17
065 VIOGNIER 46
Miner Family, California 2016/17
066 ALBARINO 42
Bodegas la Cana, Spain 2016/17
067 ASSYRTIKO 54
Domaine Sigalas, Santorini Greece, 2017/18
068 GEWÜRZTRAMINER 43
Maison Willm, Alsace, France 2016/17
070 PINOT GRIGIO 8 32
Tiefenbrunner, Alto Adige, 2017/18

ITALIAN WHITES

071 PINOT GRIGIO 15 55
Livio Felluga, Friuli, 2016/17
072 MUELLER THURGAU 60
Tiefenbrunner Feldmarschall, Sudtiro, Alto Adige, 2016/17
073 ROERO ARNEIS 45
Bruno Giacosa, Piedmont, 2016/17
075 SOAVE CLASSICO 42
Suavia, Veneto, 2016/17
076 VERMENTINO 45
Argiolas, IS, Sardegna, 2015/16
077 FIANO DI AVELLINO 45
Radici, Mastroberardino, Campania 2016/17
078 PECORINO 46
Frezo, Terre di Chieti, Abruzzo 2017/18

PINOT NOIR

100 BELLE GLOS 18 70
Las Alturas, Santa Lucia Highlands, Wagner Family 2016/17
101 ERATH 10 38
Resplendent, Oregon, 2016/17
102 CRISTOM 60
Mt Jefferson, Willamette Valley, Oregon 2015/16
103 J. WILKES 50
Santa Maria Valley, CA, 2015/16
104 PONZI RESERVE 107
Chehalem Mountains, Oregon 2015/2016
105 FAILLA 72
Sonoma Coast, California 2016/17
106 ADOBE ROAD 92
Russian River, California, 2012/13
107 OCCIDENTAL WINES 115
Sonoma Coast, CA, 2014/15
108 PATZ & HALL 70
Sonoma Coast, CA, 2015/16
109 SANFORD 75
St. Rita Hills, California 2015/16
110 JOSEPH DROUHIN 125
Gevrey-Chambertin, France, 2014/15
111 DOMAINE DE MONTILLE 75
Bourgogne, France, 2013/14
112 DOMAINE ROBERT CHEVILLON 130
Nuits-Ste Georges, VV 2013/14

*We are all mortal until the first kiss
and the second glass of wine.*

- Eduardo Galeano, Uruguayan Journalist

BORDEAUX

201 CHATEAU LAPLAGNOTTE-BELLEVUE 75
St. Emilion Grand Cru, France, 2016/17
202 SEGLA 102
2nd Wine Rauzan-Segla, Margaux, France 2012/13
204 CHATEAU MEYNEY 92
Saint Estephe, France, 2013/14
205 CHATEAU DE PARENCHERE 42
Bordeaux Superieur, France 2015/16
206 CLOS BEAUREGARD 96
Pomerol, France 2012/13

ITALIAN REDS

300 BARBERA D'ALBA 51
Castello di Neive, Piemonte 2015/2016
301 DOLCETTO 46
G.D. Vajra Piemonte 2016/17
302 NEBBIOLO 58
Langhe, Vietti "Perbacco" Piemonte 2014/15
303 BAROLO 92
Ceretto, Piemonte 2013/14
304 BARBARESCO 60
Adriano Marco e Vittorio, Piemonte 2015/16
305 CHIANTI CLASSICO GRAN SELEZIONE 95
Badia A Passignano, Antinori, Tuscany 2011/12
306 CHIANTI CLASSICO 11 42
Castello di Bossi, Tuscany, 2015/16
307 BRUNELLO DI MONTALCINO 98
Poggio Antico, Tuscany 2012/2013
308 BRUNELLO DI MONTALCINO 165
Altesino Montosoli, Tuscany 2011/12
309 SUPER TUSCAN 120
Tua Rita, Giusto dei Notri, Tuscany 2015/16
310 SUPER TUSCAN 15 55
Antinori, Il Bruciato, Tuscany 2015/16
311 VALPOLICELLA RIPASSO 55
Secondo Marco, Veneto 2013/14
312 CERASUOLO DI VITTORIA 43
Planeta, Sicily 2015/16
313 ETNA ROSSO 50
Pietradolce, Sicily 2015/16

GRENADE + COTES DU RHONE

400 BODEGA BORSAO 38
Campo De Borja Berola, Spain 2012/13
401 SLACKER POSEUR 75
Linne Calado, Paso Robles, CA 2013/2014
402 DOMAINE DE LA JANASSE 54
Cotes du Rhone, d'Argile, FR 2015/16
403 CHATEAU ST. COSME 102
Chateaneuf du Pape, Rhone, FR 2015/18

INTERESTING REDS

500 MERLOT 10 38
Seven Falls, Wahluke Slope Washington, 2016/17
503 SHIRAZ 86
E&E Black Pepper, Barossa Valley, Australia 2014/15
504 MALBEC 10 38
Graffigna Centenario, Argentina 2015/16
505 ZINFANDEL 10 38
Grayson Cellars, CA 2015/16
CABERNET + BLENDS
600 JUSTIN 15 58
Paso Robles, CA, 2016/17
601 FEDERALIST 10 38
Lodi, CA 2016/17
602 HANNA WINERY 72
Alexander Valley, CA 2014/15
603 GIRARD WINERY 62
Yountville, Napa 2015/16
604 HEITZ CELLAR 94
Napa 2013/14
605 PRIEST RANCH 70
Napa Valley, CA 2015/16
606 AMIZETTA 105
Complexity, Napa 2014/15
607 STAG'S LEAP WINE CELLARS 106
Artemis, Napa 2015/16
609 CHARLES KRUG 92
Generations, Napa 2014/15
610 FAR NIENTE 225
Oakville Estate Vineyard, Napa 2014/15
611 NICKEL & NICKEL 160
State Ranch, Napa Valley 2015/16
612 O'SHAUGHNESSY 135
Napa 2014/15
614 BRYANT FAMILY VINEYARD 250
DB4, Napa 2013/14
615 OVERTURE 220
By Opus One, Napa 2013/14
616 GRACE FAMILY 255
Blank Vineyard, Rutherford, Napa 2012/13
617 SCHRADER 120
Double Diamond, Oakville, Napa 2016/17
619 TAKEN WINE CO. 64
By "Phelps Family," Napa, CA 2015/16
620 JUSTIN 120
Isosceles, Paso Robles, 2015/16
621 ORIN SWIFT 110
Papillon, Napa 2015/16
622 ORIN SWIFT 18 70
Abstract, California, 2015/16
623 JOSEPH PHELPS 120
Napa, 2015/16