Soups

Clam Chowder - Cup 6.99, Crock 8.99 | Lobster Bisque - Crock 12.99

The Raw Bar

CHILLED SEAFOOD PLATTER
Shrimp, Oysters, Clams & Mussels 39.99
With Chilled 1.25 lb. Lobster 74.99
With 1 lb. King Crab Leg 119.99
With Chilled 1.25 lb. Lobster & 1 lb. King Crab Leg 149.99

OYSTERS ON THE HALF SHELL
Each 3.50 | Half Dozen 19.99 | Dozen 38.99

CHERRYSTONES ON THE HALF SHELL
Each 2.25 | Half Dozen 12.99 | Dozen 23.99
Served with cocktail sauce, horseradish, ponzu sauce, pickled shallots.

JUMBO SHRIMP COCKTAIL
Four Shrimp 13.99 | Half Dozen 19.99 | Dozen 38.99

Appetizers

FRESH BLACKENED TUNA SASHIMI 19.99
Center cut, Yellowfin tuna blackened, slightly chilled and sliced.

TUNA POKE 13.99
Diced Yellowfin tuna, avocado, scallions and cilantro in an Asian style sauce.
Served on crispy fried wontons.

BLACKENED TUNA NACHOS 14.99
Blackened tuna, house fried tortillas, seasoned black beans, four cheese blend,
pickled Fresno chilies, avocado-lime crema, micro cilantro

SEAFOOD DIP 15.99
Shrimp, scallops, and crab stick mixed with three cheeses and a touch of spice.
Served warms with fried corn tortillas

GOAT CHEESE CROSTINI 13.99
Goat cheese spread, apple and jalapeño salsa, strawberry and local honey.

CLAMS CASINO 15.99
Baked whole clams, bacon, pimento and green pepper.

CHOWDER FRIES 13.99
Our seasoned French fries smothered with cheddar cheese curds,
applewood smoked bacon, and our homemade clam chowder with scallion garnish

WILD SPANISH OCTOPUS 16.99
Marinated Spanish octopus prepared sous vide,
served with Yukon potato, crumbled sausage, pickled chili, arugula

OVEN ROASTED CRAB CAKES 16.99
Over chipotle corn remoulade and arugula with lemon vinaigrette.

FRIED CALAMARI 15.99
Classic with marinara sauce, or with sliced cherry peppers and lemon butter.

BANG BANG SHRIMP 13.99
Lightly fried baby shrimp with a spicy sweet Thai chili sauce.

STEAMED MAINE MUSSELS 15.99
1 lb. of fresh mussels, steamed with garlic and white wine

STEAMED MAINE CLAMS 19.99
1 lb. with butter and broth.

FRIED WHOLE BELLY CLAMS 23.99

FRIED CLAM STRIPS 14.99

CRAB RANGOONS 14.99

Sushi

All sushi orders are served with pickled ginger, low-sodium soy sauce and wasabi.
**Soy wrap available for an extra charge of 1.00*

RAINBOW MAKI 15.99
Tuna, salmon, avocado, cucumber, cream cheese, rolled inside-out with sesame seeds.

SPICY TUNA CRUNCH 15.99
Tuna, avocado, fried sweet potato, sriracha,
rolled inside-out with sesame seeds then drizzled with spicy mayonnaise

VOLCANO ROLL 15.99
Crab stick and avocado with a soy wrap.
Topped with baked chopped scallop, crab stick and spicy mayonnaise

HIGHLAND STREET ROLL 14.99
Shrimp, avocado, and cucumber, rolled inside-out.
Topped with salmon tartare, masago, eel and wasabi sauces.

DYNAMITE ROLL 17.99
Tuna, tempura shrimp, spicy mayonnaise,
rolled inside-out then topped with spicy crab stick and house pickled jalapeños.

FIRECRACKER SUSHI 18.99
Lobster meat, avocado, fried sweet potato, spicy mayonnaise.
Served inside-out with sesame seeds

BUSTER ROLL 15.99
Jumbo Lump crab meat, spicy mayonnaise, crab stick, cucumber, and scallion,
topped with wasabi sauce and toasted panko crumbs

TIGER EYE 16.99
Tuna, salmon and asparagus, tempura fried,
topped with scallions, spicy mayonnaise, eel sauce and masago

CALIFORNIA SHRIMP ROLL 13.99
Shrimp, avocado, cucumber.

**Consuming raw or undercooked seafood or meat may increase your risk of food-borne illness, especially if you have certain medical conditions.*
Before placing your order, please inform your server if a person in your party has a food allergy

Salads

All dinners include a Mixed Greens Salad.

For an additional charge you may substitute Clam Chowder $3,

Lobster Bisque $8 or Caesar Salad, Pear & Walnut Salad, or Beet & Burrata Salad $7

MIXED FIELD GREENS SALAD 7.99

House-made cider vinaigrette over mixed field greens,
cherry tomatoes, cucumber, and pickled shallots

BEET & BURRATA SALAD 11.99

Red beets, arugula, mandarin oranges, toasted pistachios,
micro greens, and lemon vinaigrette.

PEAR & WALNUT SALAD 11.99

Romaine and arugula tossed with a honey tarragon vinaigrette, walnuts,
dried cranberries and Bleu cheese. Topped with red wine poached pears.

CAESAR SALAD 10.99

Fresh chopped romaine lettuce with our house-made Caesar dressing,
croutons, grated Parmesan cheese and Parmesan crisp.

Lobster and Crab

All dinners include a Mixed Greens Salad.
For an additional charge you may substitute Clam Chowder $3,
Lobster Bisque $8 or Caesar Salad, Pear & Walnut Salad, or Beet & Burrata Salad $7

1.25 LB. LOBSTER 49.99
Steamed, served with French fries and coleslaw.
Stuffed with Sea Scallops, Shrimp, or Lobster Meat Add $9

2 LB. LOBSTER 69.99
Steamed, served with French fries and coleslaw.
Stuffed with Sea Scallops, Shrimp, or Lobster Meat Add $18

HALF POUND LOBSTER ROLL 39.99
Served with French fries and coleslaw.

KING CRAB LEGS 89.99
One pound of steamed King crab legs, served with French fries and coleslaw.

NEW ENGLAND LOBSTER BAKE
One whole Maine Lobster, Maine Steamer Clams,
Maine Mussels, corn on the cob, and baby potatoes

1.25 Pound Lobster Bake $59.99

2 Pound Lobster Bake $79.99

Also available as a take-home, Ready to Cook Kit!

Fried Dinners

Served with French fries and coleslaw.

All dinners include a Mixed Greens Salad.

For an additional charge you may substitute Clam Chowder $3,

Lobster Bisque $8, or Caesar Salad, Pear & Walnut Salad, or Beet & Burrata Salad $7

FRIED GULF SHRIMP 28.99

1 LB. FRESH FISH & CHIPS 25.99

FRIED FRESH NORTH ATLANTIC HADDOCK 29.99

FRIED FRESH ALL NATURAL SEA SCALLOPS 39.99

FRIED WORKS PLATTER 37.99

Fried scallops, shrimp, Blue cod, and clam strips

Land and Sea

All dinners include a Mixed Greens Salad.

For an additional charge you may substitute Clam Chowder $3,

Lobster Bisque $8 or Caesar Salad, Pear & Walnut Salad, or Beet & Burrata Salad $7

BAKED STUFFED SHRIMP & FILET 46.99

House cut Choice filet and two jumbo baked, crab-stuffed shrimp,
topped with lemon butter, served with Yukon gold mashed potatoes
and roasted asparagus with demi-glace.

FILET & LOBSTER TAIL 49.99

House cut Choice filet and hard shell Maine lobster tail served with
Yukon gold mashed potatoes and roasted asparagus with demi-glace.

NEW YORK SIRLOIN 39.99

Twelve ounces of well-marbled and closely trimmed New York sirloin, served
with Yukon Gold mashed potatoes and roasted asparagus topped with demi-glace.

BRAISED SHORT RIB 39.99

Fork tender, served with fontina and gorgonzola au gratin potatoes and sautèed
bacon, apple, and Brussels sprouts. Topped with fried shallots and demi-glace.

**Consuming raw or undercooked seafood or meat may increase your risk of food borne illness, especially if you have certain medical conditions.*

3.11.24

Before Placing Your Order, Please Inform Your Server if a Person in Your Party has a Food Allergy

Sole Classics

All dinners include a Mixed Greens Salad.
For an additional charge you may substitute Clam Chowder $3,
Lobster Bisque $8 or Caesar Salad, Pear & Walnut Salad, or Beet & Burrata Salad $7

SOLE MEUNIÉRE 32.99
Sautéed George's Bank sole over fingerling potatoes
and spinach with a brown butter lemon-caper sauce.

TUNA STEAK BARCELONA 35.99
Yellowfin tuna steak coated with cracked black peppercorns, sliced and stuffed with feta cheese, sun-dried tomatoes, scallions and basil, then grilled to medium-rare. Served with jasmine rice and roasted asparagus, finished with a lemon beurre blanc.

BLACKENED TUNA STEAK SASHIMI 39.99
Yellowfin tuna, slightly blackened to extra rare, with buckwheat noodle salad. Served with soy sauce, wasabi, pickled ginger and marinated seaweed salad.

BAKED STUFFED SHRIMP 34.99
Three super jumbo shrimp with a crab stuffing. Served over jasmine rice and sautéed spinach with a lemon-butter sauce.

BOURBON PEACH GLAZED ARCTIC CHAR 32.99
Seared Arctic char fillet with a bourbon peach glaze
served over a savory corn pudding and bacon braised greens.

BAKED SCALLOPS 39.99
Fresh all natural sea scallops rolled in Ritz crumbs and baked golden brown. Served with fingerling potatoes and roasted asparagus.

COCONUT-LIME CHILEAN SEA BASS 44.99
Seared Chilean sea bass with a coconut ginger lime cream sauce, sautèed Napa cabbage and shiitake mushrooms with a drizzle of chili oil.

SEAFOOD SAUTÉ 35.99
Lobster meat, shrimp and scallops sautéed in garlic, leeks, and clam juice served over squid ink pasta.

HADDOCK WITH LOBSTER NEWBURG 35.99
North Atlantic haddock fillet baked with seasoned Ritz crumbs, topped with lobster meat and Newburg sauce. Served with fingerling potatoes and roasted asparagus.

LOBSTER RISOTTO 34.99
Lobster meat sautéed in butter with smoked bacon, cherry tomatoes, and fresh basil, served over creamy lobster risotto.

BAKED SEAFOOD PLATTER 44.99
The tail from a Maine lobster, Atlantic haddock with Ritz crumb, crab cake, clams casino, and baked stuffed Super Jumbo shrimp.

GRILLED SWORDFISH ROMESCO 36.99
Grilled fresh swordfish over a hearty white bean and kale ragout, smoked tomato romesco sauce, and topped with toasted almond crumble.

CHORIZO SALMON 34.99
Grilled salmon with fresh shucked corn, chorizo sausage, jalapeño, and spinach over parsnip purée topped with parsnip crisps.

NEW ZEALAND KING SALMON FLORENTINE 36.99
Pan seared Big Glory Bay King salmon, portabella mushroom, and potato gratin, topped with a Florentine sauce.

Boat to Table

All dinners include a Mixed Greens Salad.
For an additional charge you may substitute Clam Chowder $3,
Lobster Bisque $8 or Caesar Salad, Pear & Walnut Salad, or Beet & Burrata Salad $7

CHOOSE FROM OUR STOCKED FISH MARKET

FRESHNESS CUT TO ORDER™ All our fresh fish is cut and prepared to order. If you would like your fish cooked more or less, please tell your server.

Broiled | Grilled | Seared | Blackened | Ritz Crumbs

Fresh Fish

All fish served with roasted asparagus & fingerling potatoes

Chilean Sea Bass	43.99	Fresh Arctic Char	32.99
Fresh New Zealand Big Glory Bay King Salmon	36.99	Fresh North Atlantic Haddock (with seasoned Ritz crumbs)	29.99
Fresh Tuna Steak (always cooked medium rare)	35.99	Fresh North Atlantic Salmon	29.99
Fresh Swordfish	36.99	Fresh North Atlantic Sole	29.99
Fresh All Natural Sea Scallops	39.99	Super Jumbo U8 Shrimp	32.99

Side Dishes

Jasmine Rice	6.99	Mac & Cheese	10.99
Roasted Fingerling Potatoes	6.99	Shrimp Fried Rice	11.99
Parmesan Roasted Broccoli	6.99	Lobster Mac & Cheese	17.99
Yukon Gold Mashed Potatoes	6.99	Roasted Asparagus	9.99
French Fries	6.99	Sautéed Spinach and Garlic	6.99

**Consuming raw or undercooked seafood or meat may increase your risk of food borne illness, especially if you have certain medical conditions.*

ᘓ Before Placing Your Order, Please Inform Your Server if a Person in Your Party has a Food Allergy ᘒ

Wines by the Glass

CHARDONNAY

Chalk Hill, Russian River, 2021 11
Joseph Drouhin "Macon Villages", FR, 2021 13
Simonnet-Febvre, Chablis, 2021 15
Rombauer, Carneros, ***WW 91,*** 2022 17
Far Niente, Napa Valley, ***WW 92,*** 2021 18

SAUVIGNON BLANC

Oyster Bay, New Zealand, ***WW 90,*** 2022 11
Cade, Napa, 2022 15
La Moussiere Sancerre, 2022 16

OTHER WHITES

Urban Riesling, Mosel, 2022 11
"Territori" Pinot Grigio by Salvalai, DOC, Veneto, 2022... 11
Montinore Pinot Gris, Willamette Valley, 2022.. 12
Miraval Rosé, Provence, 2022 13

CABERNET SAUVIGNON

Juggernaut Hillside Cabernet, California, 2021 . 12
J.Lohr "Hilltop", Paso Robles, ***WW 90,*** 2020 13
Quilt Napa Cabernet, ***WE 92***, 2020 14
Louis M. Martini, Napa, ***WE 94***, 2019 15
Austin Hope Cabernet, Paso Robles, 2021 17

PINOT NOIR

Argyle "BloomHouse", Willamette Valley, 2022... 12
Elouan, Oregon, 2021 13
Caymus, Belle Glos "Dairyman", Russian River, 2021 .. 15

MERLOT & MALBEC

*Pizzolato Merlot, Italy, 2022 11
Catena, Vista Flores Malbec, 2021 13

OTHER RED VARIETALS

Santa Cristina, Chianti Superiore, Italy, 2020 11
Dry Creek Zinfandel, Sonoma, 2021 13
Penfolds Bin 600, California, ***JS 93***, 2018 14

SAKE

"Fair Maiden" Kuro No Hana 13
Koshi No Kanbai, "Blue River", Junmai-ginjo Sai14

SPARKLING

Cavas Masachs Mas Fi Brut, Spain, N.V. 12
Angelini, Prosecco, DOC, N.V. 14
Nicolas Feuillatte Rosé, France, ***WS 91,*** N.V. 21

HALF BOTTLES

Chateau La Freynelle, Bordeaux, ***WW 90,*** 2021.. 21
Robert Mondavi, "Private Selection" Chardonnay, Central Coast, 2021 21
Cantina Gabriele, Moscato, Italy, 2021 22
Côtes du Rhône, E. Guigal, France, 2019 22
Mâcon-Villages Chardonnay, Louis Jadot, 2021 .. 22
J. Lohr "Seven Oaks", Cabernet, Paso Robles, ***WE 91,*** 2020 22
Alexander Valley Merlot, Sonoma, 2020 23
Cannonball, Cabernet Sauvignon, Sonoma, 202023
Lucien Albrecht Brut Rosé, Crémant d' Alsace, ***WW 91,*** N.V. 23
A to Z Pinot Noir, Oregon, 2018 24
Chateau St. Michelle Cabernet, Columbia Valley, 2017 .. 24
Kim Crawford Sauvignon Blanc, Marlborough, 2022 ... 24
Rombauer Zinfandel, California, 2020 35
*Grgich Hills "Estate" Chardonnay, Napa, 2021 37
de Ladoucette, Pouilly-Fumé, France, 2019 38
Canard-Duchêne Champagne, France 40
Frog's Leap Estate Cabernet, Napa, 2018 42

Wines by the Bottle

CHARDONNAY

Chalk Hill, Russian River, 2021 44
Escudo Rojo Reserva by Philippe Rothschild, Chile, ***JS 92***, 2021 49
Mer Soleil Silver Unoaked, Santa Lucia, 2021 ... 49
Decoy Limited, Sonoma Coast, ***WS 90,*** 2020 50
Joseph Drouhin "Macon Villages", FR, 2021 52
J.J. Vincent "Marie Antoinette", Pouilly-Fuisse, 2020 ... 59
Simonnet-Febvre, Chablis, 2021 60
Rombauer, Carneros, ***WW 91,*** 2022 68
Far Niente, Napa Valley, ***WW 92,*** 2021 72
Patz & Hall "Dutton Ranch", Russian River, 2019 ... 72
Paul Hobbs, Russian River, ***JD 94***, 2021 75
Shafer "Red Shoulder" Select, 2021 79
Jayson by Pahlmeyer, Napa, 2021 80
Chateau Montelena, Napa, 2020 90
Favia Carbone Combsville, Napa, ***JD 94,*** 2019. 90
DuMol Estate, "Wester Reach", Russian River, ***JD 94,*** 2021 95
Shibumi Knoll, Russian River Valley, ***RP 94,*** 2017.. 110

SAUVIGNON BLANC

Oyster Bay, New Zealand, ***WW 90,*** 2022 44
Knights Bridge "Pont de Chevalier" Sauvignon Blanc, Knights Valley, ***WE 90,*** 2021 55
Cloudy Bay, Marlborough, 2022 59
Cade, Napa, 2022 60
La Moussiere Sancerre, 2022 64

OTHER WHITE VARIETALS

"Territori" Pinot Grigio by Salvalai, DOC, Veneto, 2022 .. 44
Urban Riesling, Mosel, 2022 44
*Montinore Estate Pinot Gris, Willamette Valley, 2022.. 48
Elena Walch Gewurtraminer, Italy, D.O.C, 2021 ... 49
Miraval Rosé, Provence, 2022 52
Santa Margherita, Italy, 2022 52
Allende Rioja, Spain, 2019 55

SAKE

Imayo Tsukasa, Junmai, 300 ml 24
"Fair Maiden" Kura No Hana, 500ml 55
Koshi No Kanbai, "Blue River", Junmai-ginjo Sai, 720 ml.... 68

CHAMPAGNE & SPARKLING WINE

Torresella Prosecco, DOC, Italy, ***WW 90***, N.V. .. 48
Canard-Duchêne, Champagne, N.V. 70
Nicolas Feuillatte Rosé, France, ***WS 90,*** N.V. 88
Perrier Jouet, Blason Rosé Champagne, N.V. ... 115
Veuve Clicquot Ponsardin Brut (Yellow Label), France, ***WS 90,*** NV 115
Dom Perginon, ***D 98***, 2012 340

CABERNET SAUVIGNON & MERITAGE

Juggernaut Hillside Cabernet, California, 2021 .. 48
J. Lohr "Seven Oaks", Paso Robles, ***WE 90,*** 2020... 48
Route Stock, Napa, 2020 50
J.Lohr "Hilltop", Paso Robles, ***WW 90,*** 2020 52
Quilt Napa Cabernet, 2021 56
Scattered Peaks Cabernet, Napa, ***WW 92,*** 2019 .. 58
Louis M. Martini, Napa, ***WE 94***, 2019 60
Crown Point "Relevant", Santa Ynez, CA, ***JD 96***, 2019 .. 64
Hall Cabernet, Napa Valley, ***WS 90,*** 2019 70
Jordan, Sonoma, 2019 79
Austin Hope Cabernet, 1 Liter, Paso Robles, ***WE 94,*** 2021... 85
Merryvale Cabernet, Napa, ***WE 92,*** 2017 87
Silverado "Geo", Coombsville, Napa Valley, ***JS 95,*** 2018.. 100
Jayson by Pahlmeyer Cabernet, Napa, ***WS 91,*** 2020.. 110
Mason, Oakville, ***WS 93***, 2019 115
Caymus Cabernet, Napa Valley, CA, ***WW 93***, 2021 .. 120
Mt. Brave Cabernet, Napa, WE 93, 2018 120
Silver Oak, Alexander Valley, ***D 95,*** 2019 140
DuMol Cabernet, Napa, ***WS 93,*** 2019 135
Far Niente Cabernet, Napa, ***WE 96,*** 2019 168
Caymus "Special Selection" Cabernet, Napa, 2019 .. 215
Joseph Phelps "Insignia", Meritage, Napa, ***WE 98,*** 2018.. 290
Shafer,"Hillside Select", Napa, ***JS 99***, 2018 335
Opus One, Napa, ***RP 99***, 2019 350

MERLOT & MALBEC

*Pizzolato Merlot, Italy, 2022 44
Catena, Vista Flores Malbec, 2021 52
Chento, Bodega Cuarto Dominio Malbec Mendoza, ***JS 92***, 2021 59
PlumpJack Merlot, Napa, ***JD 94,*** 2019 110

OTHER RED VARIETALS

Santa Cristina, Chianti Superiore, Italy, 2020 44
Dry Creek Zinfandel, Sonoma, 2021 52
Penfolds Bin 600, California, ***JS 93***, 2018 56
Leviathan, Oakville, CA, ***JS 93,*** 2020 59
8 Years in the Desert by Orin Swift, California, ***WW 90,*** 2021 85
Peter Michael, 'L'Esprit des Pavots', Sonoma, ***JS 97,*** 2018. 140

PINOT NOIR

Argyle "BloomHouse", Willamette Valley, 2022 48
Elouan, Oregon, 2021 52
Caymus, Belle Glos "Dairyman", Russian River, 2021 ... 60
Goldeneye Pinot Noir, Anderson Valley, ***WS 92***, 2021 ... 60
Kosta Browne, Russian River, ***JS 94,*** 2017..... 130
DuMol, Macintyre Estate Vineyard, Sonoma Coast, ***V100***, 2021 150

Sole Cocktails

ESPRESSO MARTINI $13
How do you take yours?
Black -Double Espresso vodka & Tuaca
With Cream - Double Espresso vodka & Bailey's

MOJITOS $13
Coconut - Coconut rum, mint leaves, lime, cream of coconut, and soda with a sugared rim
Mango - Mango rum, mango fruja, mint leaves, lime juice, and soda with a sugared rim
Strawberry - Malibu strawberry rum, mint leaves, lime juice, strawberry purée, and soda with a sugared rim

FLIRTINI $13
Triple berry vodka, orange liqueur, peach liqueur, pineapple juice, champagne

ULTIMATE MARGARITA $14
Calirosa Rosa Blanco tequila, Grand Marnier, Cointreau, orange juice, lime

SOLE BOWL $12
Coconut rum, white rum, blue curaçao, and mixed fresh fruit juices. For Two $22

GEORGIA ON MY MIND $13
Four Roses bourbon, Peches, Framboise, and brown sugar peach nectar with a ginger beer float

THE ORIZABA $13
Calirosa Rosa Blanco tequila, Midori, muddled jalapeño, pineapple juice, and lime with a chili-lime rim

IL GIARDINO $13
Tito's vodka, elderflower liqueur, muddled cucumber, and mint with a lemon rosemary syrup and soda spritz

Barrel Aged Cocktails

RED SANGRIA $12
Aged for 6 weeks in used Rum Barrels, our Sangria is infused with premium liquors. For Two $22

DAVE'S MAI TAI $14
Dave's spin on a classic. Bacardi rum, Gosling's dark rum, almond liqueur, orange and pineapple juices and splash of crème de noyaux.

Beer List

DRAUGHT BEERS

Pacifico, 4.5% ABV 9
"Woo-Tang" by Flying Dreams N.E. IPA, 6.3% ABV 9
Fiddlehead IPA, 6.2% ABV 9
Greater Good Fluffhead, 8.1% ABV 9
Sam Adams, 5% ABV 9
Sam Adams Seasonal 9
Wachusett Blood Orange, 4.5% ABV 9
Whirlpool Pale Ale, Night Shift Brewing, 4.5% ABV ... 9
Guinness 20 oz., 4.1% ABV 9
Pulp Daddy by Greater Good, 13 oz., 8% ABV ... 10

CRAFT BEERS

Run Wild IPA by Athletic Brewing Co. Non-Alcoholic 7
Allagash Tripel, 12 oz., 9% ABV 8
Left Hand Milk Stout Nitro, 16 oz., 6% 8
Cold Harbor, Juice Freak, N.E. I.P.A 6.5% 8
Sam Smith Organic Chocolate Stout, 12 oz., 5% 8
Sip of Sunshine, IPA, Lawson's Finest Liquids, 16 oz., 8%... 9
Stowe , Tips Up Cider, Vermont, 6.5% 8
Wrench, Industrial Arts Brewing Company, 16 oz., 7.1% .. 9
Becky Likes the Smell Double IPA, Baystate, 16oz., 10%.... 10
Allagash White, 16 oz., 5.2% 8
55 Funk, 8.1% 9

Wine Ratings
WS - Wine Spectator, RP - Robert Parker's Wine Advocate, WN - Wine News, WE - Wine Enthusiast, W+S - Wine+Spirits,
ST - Stephen Tanzer, CG - California Grape, JS - James Suckling, V - Vinous, D - Decanter - *Wine vintages are subject to change*

3.1.24