
HAPPY HOUR

\$2 OFF COCKTAILS, BEER AND WINE

TEASERS 8

LOLLIPOP LAMB CHOPS	SINGLE CUT AND DRY RUBBED WITH MORELS AND FIG GLAZE (3)*
BLACKENED FISH TACOS	HOUSE-MADE TORTILLAS WITH MICRO GREENS AND ROASTED CORN PICO (2)
SALT AND PEPPER SHRIMP	BATTERED AND WOK SEARED WITH SPICY SOY GINGER VEGETABLES
ASIAN FILET MIGNON	PONZU MARINATED WITH PICKLED CUCUMBER AND STIR-FRIED VEGETABLES ON BRIOCHE (2)*
STEAK TARTARE	SHAVED TRUFFLE, GRANA PADANO WITH TOASTED BAGUETTES*

HALF SHELLS

WILDFISH SELECT OYSTERS	ON ICE WITH COCKTAIL AND MIGNONETTE SAUCES* 1 EA
EAST COAST OYSTERS	ON ICE WITH COCKTAIL AND MIGNONETTE SAUCES* 2 EA
WEST COAST OYSTERS	ON ICE WITH COCKTAIL AND MIGNONETTE SAUCES* 3 EA
BATTER-FRIED OYSTERS	LIGHT CURRY, CILANTRO AND PICKLED ASIAN CUCUMBERS (2) 7
CARPETBAGGER	FRIED OYSTERS AND SEARED TENDERLOIN WITH BLUE CHEESE (2)* 7
WILDFISH ROCKEFELLER	BROILED OYSTERS WITH SPINACH AND ARTICHOKE FONDUE, PANKO CRUMBS (2) 7

APPETIZERS

POINT JUDITH CALAMARI	KUNG PAO STYLE WITH ROASTED CASHEWS AND CRISP NOODLES 13
JUMBO LUMP CRAB CAKE	SAUTÉED MARYLAND STYLE WITH SPICY CHIVE REMOULADE 17
TARTARE OF PACIFIC AHI TUNA	CURRY AND SESAME OILS, AVOCADO, MANGO AND CITRUS* 12
CHILLED GULF SHRIMP	COCKTAIL STYLE WITH ATOMIC HORSERADISH AND SPICY MUSTARD 13

HAND-SHAKEN COCKTAILS 7

CLASSIC MOJITO	BACARDI RUM, MUDDLED MINT, FRESH LIME JUICE, SPARKLING SODA
SPICY MARGARITA	EL JIMADOR SILVER TEQUILA, PATRÓN CITRÓNGE, FRESH SOUR MIX, FRESNO PEPPER
COSMOPOLITAN	ABSOLUT CITRON, CRANBERRY JUICE, ORANGE LIQUEUR, FRESH LIME
BULLEIT SOUR	BULLEIT BOURBON, HONEY, FRESH LEMON AND LIME SOUR MIX
THE PERFECT MARTINI	CLASSIC PREPARATION WITH VODKA OR GIN

WINES BY THE GLASS 7

WHITE SCAPE, PINOT GRIGIO, CALIFORNIA
SEDIMENTARY, CHARDONNAY, CALIFORNIA
INFLECTION, CABERNET SAUVIGNON, CALIFORNIA
TERCET, PINOT NOIR, CENTRAL COAST

*CONTAINS (OR MAY CONTAIN) RAW OR UNDERCOOKED INGREDIENTS. CONSUMING RAW OR UNDERCOOKED MEATS, POULTRY, SEAFOOD, SHELLFISH OR EGGS MAY INCREASE YOUR RISK OF FOODBORNE 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. CONSUMER INFORMATION: THERE IS A RISK ASSOCIATED WITH CONSUMING RAW OYSTERS. IF YOU HAVE CHRONIC ILLNESS OF THE LIVER, STOMACH OR BLOOD OR HAVE IMMUNE DISORDERS, YOU ARE AT A GREATER RISK OF SERIOUS ILLNESS FROM RAW OYSTERS, AND SHOULD EAT OYSTERS FULLY COOKED. IF UNSURE OF YOUR RISK, CONSULT A PHYSICIAN.