

Sparkling

Côte D'Azur | 21
Champagne · Absinthe · Lemon

NV Gonet Sulcova · Brut Réserve | 22
Montgueux · Champagne · France

Cocktails

Vesper | 16
Cold River Vodka · Cold River Gin · Lillet Blanc

Camden Spritz | 22
Barren's Harbor Gin · Lemon · Blueberry · Champagne

Juniper Sling | 25
Monkey 47 · Cassis · Grand Marnier · Pineapple · Raspberry

Harvest Bellini | 14
Cuvée Beatrice · Spiced · Orange

Zero Proof

NV Surely · NA Sparkling Rosé | 19
250ml · California

Cherry | 13
Seedlip Spice 94 · Jasmine · Black Pepper · Lime

Hibiscus | 15
Seedlip Garden 108 · Hibiscus · Cranberry · Mint

Over Ice

Oysters, half dozen/dozen* | 24/42

Lobster Claw | 25

Caviar

Osetra Premier France*

30 Gr. | 90

50 Gr. | 119

Small Bites To Share...or not

(served in pairs)

Bitter Ball Short Rib Calabrian Chili | 12

Lobster Roll Herbed Aioli Chives | 14

Contemporary Oyster Remoulade Radish | 7

Pommes Darphin Crème Fraîche Smoked Salmon | 10

Items marked with an asterisk may be served raw or undercooked, consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase your risk of foodborne illnesses.
