



Hutchinson Island Florida

9800 S. Ocean Drive
Jensen Beach, FL 34957
(772) 229-1224
IslandBeachResort.Net

APPETIZERS



HOUSE MADE GUACAMOLE \$7.95

SERVED WITH WARM TORTILLA CHIPS AND SALSA

NACHOS GRANDE \$10.95

GOLDEN NACHO CHIPS TOPPED WITH CHILI, JACK AND CHEDDAR CHEESE, LETTUCE, SCALLIONS, TOMATOES AND JALAPENOS SERVED WITH SOUR CREAM AND SALSA

BUFFALO WINGS \$9.95

CHICKEN WINGS GOLDEN FRIED. YOUR CHOICE OF HOT OR MILD. SERVED WITH BLEU CHEESE DRESSING AND CELERY

CHICKEN TENDERS \$8.95

HAND BREADED IN OUR OWN BATTER, DEEP FRIED UNTIL GOLDEN BROWN AND SERVED WITH HONEY MUSTARD SAUCE

BUFFALO STYLE ADD 75¢

CONCH FRITTERS \$8.95

OUR OWN HOME STYLE RECIPE, DEEP FRIED UNTIL GOLDEN BROWN AND SERVED WITH CALYPSO SAUCE

SHUCKER'S THAI SHRIMP \$10.95

DEEP FRIED SHRIMP, TOSSED IN OUR SECRET SPICY THAI CHILE SAUCE. TOPPED WITH SCALLIONS AND RED PEPPERS, SERVED OVER A BED OF SPRING MIXED GREENS

CRABCAKE \$10.95

PAN SEARED OVER A SIDE OF CHIPOTLE SAUCE AND SERVED WITH SPRING MIXED GREENS TOPPED WITH BALSAMIC VINAIGRETTE DRESSING

FRIED CALAMARI \$9.95

A BASKET OF LIGHTLY BREADED TENDER CALAMARI FRIED TO A GOLDEN BROWN AND SERVED WITH HOUSE MADE MARINARA SAUCE

ONION RINGS \$6.95

THICK SLICED ONION RINGS, HAND BREADED AND SERVED WITH OUR HONEY MUSTARD SAUCE

SEARED AHI TUNA* \$12.95

SESAME CRUSTED SUSHI GRADE TUNA SEARED RARE AND SERVED SASHIMI STYLE WITH MIXED GREENS, WASABI, PICKLED GINGER AND A TERIYAKI GLAZE

QUESADILLA \$8.95

HEAT PRESSED FLOUR TORTILLA FILLED WITH JACK AND CHEDDAR CHEESE, TOMATOES AND SCALLIONS. SERVED WITH LETTUCE, JALAPENOS, SALSA, SOUR CREAM AND GUACAMOLE

CHICKEN ADD \$2.00 OR SHRIMP ADD \$5.00

MARGHERITA PIZZA \$10.95

10 INCH CLASSIC ITALIAN PIZZA TOPPED WITH FRESH TOMATO, MOZZARELLA AND BASIL PEPPERONI ADD \$2.00

MRS. PETER'S FISH DIP \$9.95

SERVED WITH JALAPENOS, CARROTS, CELERY, CHOPPED RED ONIONS, DICED TOMATOES AND ASSORTED CRACKERS

PESTO FLATBREAD \$10.95

MEDITERRANNEAN STYLE HERB FLATBREAD DRIZZLED WITH PESTO, THEN TOPPED WITH MOZZARELLA, PLUM TOMATOES, MARINATED ARTICHOKE, ROASTED RED PEPPERS AND MUSHROOMS

COCONUT SHRIMP \$9.95

SIX JUMBO SHRIMP HAND BREADED IN PANKO BREAD CRUMBS AND SHREDDED COCONUT. SERVED WITH A SIDE OF ORANGE MARMALADE SAUCE

FRIED OYSTERS \$15.95

FRESH GULF OYSTERS HAND BREADED AND FRIED UNTIL GOLDEN BROWN AND SERVED WITH CHIPOTLE SAUCE

FRIED MAC & CHEESE \$8.95

HOMEMADE MACARONI AND CHEESE BREADED WITH PANKO BREAD CRUMBS AND FRIED UNTIL GOLDEN BROWN

18% GRATUITY MAY BE ADDED TO PARTIES OF SEVEN OR MORE UNLESS A SPECIFIC REQUEST IS MADE TO REMOVE IT

SOUPS



CUP BOWL

FRENCH ONION — \$5.95

HOUSE MADE TOPPED WITH A GARLIC CROUTON AND MELTED CHEESE

CLAM CHOWDER \$4.95 \$5.95

THICK AND CREAMY, LOADED WITH CLAMS

CONCH CHOWDER \$4.95 \$5.95

SPICY CHOWDER STRAIGHT FROM THE ISLANDS

SHUCKER'S CHILI \$4.95 \$5.95

TOPPED WITH CHEDDAR CHEESE AND SCALLIONS

CRAB & CORN CHOWDER — \$7.95

LARGE BOWL OF TRADITIONAL MARYLAND STYLE CHOWDER LOADED WITH CRABMEAT AND TOPPED WITH FRESH CHIVES



RAW BAR



DZ ½ DZ

OYSTERS* \$16.95 \$8.95

CLAMS* \$11.95 \$6.95

RAW ON THE HALF SHELL WITH COCKTAIL SAUCE AND LEMON OR STEAMED WITH DRAWN BUTTER AND LEMON

PEEL-N-EAT SHRIMP \$11.95

A GENEROUS PORTION OF FRESH SHRIMP SERVED COLD WITH COCKTAIL SAUCE OR WARM WITH DRAWN BUTTER

RAW BAR COMBO* \$23.95

½ DZ EACH OF CLAMS, OYSTERS AND ½ LB PEEL-N-EAT SHRIMP

JUMBO SHRIMP COCKTAIL \$12.95

SHRIMP PERFECTLY POACHED AND CHILLED, SERVED ON A BED OF FRESH GREENS WITH COCKTAIL SAUCE AND A LEMON

CONCH CEVICHE * \$12.95

FRESH BAHAMIAN CONCH WITH CORN, TOMATOES AND CILANTRO MARINATED IN LIME JUICE. SERVED WITH A SIDE OF TORTILLA CHIPS

MUSSELS \$13.95

FULL LB OF MUSSELS, SWEET AND MEATY, SAUTEED IN A CHOICE OF RED OR WHITE SAUCE OR STEAMED WITH DRAWN BUTTER AND LEMON WITH ANDOUILLE SAUSAGE

Consumer Information

..... THERE IS A RISK ASSOCIATED WITH CONSUMING RAW OYSTERS OR ANY RAW ANIMAL PROTEIN. IF YOU HAVE CHRONIC ILLNESS OF THE LIVER, STOMACH OR BLOOD OR HAVE IMMUNE DISORDERS, YOU ARE AT GREATER RISK OF SERIOUS ILLNESS FROM RAW OYSTERS AND SHOULD EAT OYSTERS FULLY COOKED. IF UNSURE OF YOUR RISK, CONSULT A PHYSICIAN

Consumer Information

SIDE ITEMS

HOUSE SALAD \$3.95 COLE SLAW \$1.25

CAESAR SALAD \$3.95 RICE PILAF \$1.95

FRESH VEGGIES \$2.95 FRENCH FRIES \$2.95

ASPARAGUS \$3.95 GARLIC BREAD \$2.95

FRESH FRUIT \$3.95 HOT ROLLS \$2.50

HERB ROASTED POTATOES \$3.95

SWEET POTATO FRIES \$3.95

GARLIC MASHED POTATOES \$2.95



DINNER ENTRÉES



DINNER ENTREES SERVED WITH FRESH VEGETABLES AND CHOICE OF
HERB ROASTED POTATOES, GARLIC MASHED POTATOES OR RICE PILAF
DINNER ROLLS SERVED UPON REQUEST

GROUPER OSCAR \$23.95

GROUPER DIPPED IN EGG BATTER AND SAUTEED. TOPPED WITH LUMP CRABMEAT, ASPARAGUS & BEARNAISE SAUCE

BROILED COMBO \$21.95

BAKED CRABMEAT STUFFED SHRIMP WITH BROILED SCROD. TOPPED WITH HERB CRUMB DRESSING

MARYLAND STYLE CRABCAKES \$21.95

MADE FRESH DAILY WITH JUMBO LUMP CRAB MEAT AND SERVED WITH A LEMON CAPER AIOLI AND CHIPOTLE SAUCE

HONEY MUSTARD SALMON \$19.95

FRESH FILET OF SALMON GLAZED WITH HONEY MUSTARD, BROILED UNTIL GOLDEN AND DRIZZLED WITH A BALSAMIC REDUCTION

ISLAND CRUSTED MAHI \$21.95

BROILED MAHI OVER PINEAPPLE COCONUT BEURRE BLANC, TOPPED WITH AN ALMOND AND COCONUT CRUST

SNAPPER FRANCAISE \$20.95

FRESH FLORIDA RED SNAPPER EGG BATTERED AND PAN FRIED, SAUTEED IN A LEMON, WHITE WINE AND BUTTER SAUCE

CATCH OF THE DAY \$MARKET

PLEASE ASK YOUR SEVER FOR DETAILS

CHICKEN MARSALA \$15.95

SAUTEED MEDALLIONS OF CHICKEN BREAST, SCALLOPINE STYLE, SAUTEED WITH MUSHROOMS, GARLIC AND MARSALA WINE

CHICKEN AL FRESCO \$15.95

CHICKEN BREAST MEDALLIONS SAUTEED IN A GARLIC AND WHITE WINE BUTTER SAUCE, TOPPED WITH ROASTED CHERRY TOMATOES, FRESH MOZZARELLA AND BASIL

SHUCKER'S BABY BACK RIBS \$17.95

A FULL RACK OF SMOKED SLOW ROASTED RIBS, BRUSHED WITH OUR OWN VIDALIA ONION BBQ SAUCE

MEATLOAF \$13.95

HOMEMADE MEATLOAF SERVED WITH A MUSHROOM AND ONION GRAVY

N.Y. STRIP* \$21.95

12 oz HAND CUT NY STRIP, BLACKENED OR CHARGRILLED AND BRUSHED WITH HERB BUTTER

PETITE FILET MIGNON* \$23.95

6 OZ FILET GRILLED TO PERFECTION, BRUSHED WITH HERB BUTTER. SERVED BLACKENED OR CHARGRILLED

SURF & TURF

ADD ¼LB OF GRILLED SHRIMP, SHRIMP SCAMPI OR A CRABCAKE \$8.95



PASTA ENTRÉES



PASTA ENTREES SERVED WITH CHOICE OF HOUSE OR CAESAR SALAD
DINNER ROLLS SERVED UPON REQUEST

WHITE CLAMS LINGUINE \$16.95

FRESH SWEET MIDDLE NECK CLAMS STEAMED IN GARLIC, OLIVE OIL, HERBS AND SPICES WITH ANCHOVIES. SERVED OVER A BED OF LINGUINE PASTA

SEAFOOD SPECIAL \$19.95

FRESH MUSSELS, SHRIMP AND CALAMARI SAUTÉED IN GARLIC, OLIVE OIL, WHITE WINE AND TOMATO SAUCE. SERVED OVER A BED OF LINGUINE PASTA

CAN BE PREPARED FRA DIAVOLO ON REQUEST

SHRIMP SCAMPI \$18.95

FRESH GULF SHRIMP SAUTEED IN A CLASSIC SCAMPI BUTTER. SERVED OVER A BED OF LINGUINE PASTA

CHICKEN PARMESAN \$16.95

TENDER BREAST OF CHICKEN BREADED TRADITIONAL ITALIAN STYLE, TOPPED WITH MARINARA AND MOZZARELLA AND BAKED TO PERFECTION. SERVED OVER A BED OF ANGEL HAIR PASTA

EGGPLANT ROLLATINI \$15.95

THINLY SLICED EGGPLANT STUFFED WITH SPINACH AND THREE CHEESES THEN ROLLED AND BAKED IN A MARINARA SAUCE, TOPPED WITH MOZZARELLA. SERVED OVER A BED OF ANGEL HAIR PASTA

JUMBO SEAFOOD RAVIOLI \$15.95

FRESH PASTA ROUNDS STUFFED WITH LOBSTER, SHRIMP AND SCALLOPS WITH A BLEND OF CHEESES IN A TOMATO CREAM SAUCE

SHRIMP & SALMON ALA ROMA \$16.95

FRESH SHRIMP AND SALMON MEDALLIONS SAUTEED WITH GARLIC, LEMON, WHITE WINE, FRESH ARUGULA, ARTICHOKE HEARTS AND ROASTED RED PEPPERS OVER LINGUINE PASTA



GLUTEN FREE PASTA MAY BE SUBSTITUTED FOR LINGUINE OR ANGEL HAIR UPON REQUEST



DESSERTS



KEY LIME PIE

\$5.95

MANGO PASSION CHEESECAKE

\$6.95

PEANUT BUTTER PIE

\$5.95

APPLE TART A LA MODE

\$7.95

PINA COLADA CAKE

\$7.95

CHOCOLATE MOLTEN TRUFFLE

A LA MODE

\$7.95



ASK YOUR SERVER ABOUT AFTER DINNER DRINKS!!!



SPLIT PLATE CHARGE \$3.95



CAN BE MADE GLUTEN FREE UPON REQUEST



VEGETARIAN ITEM



SANDWICHES



CLASSIC BURGER *  **\$9.95**

A 1/2 LB PORTION OF FRESH GROUND BEEF, CHARBROILED AND SERVED ON A KAISER ROLL

VEGGIE BURGER   **\$9.95**

A CLASSIC VEGETARIAN BURGER ON A KAISER ROLL

CHICKEN BREAST  **\$8.95**

TENDER CHICKEN BREAST GRILLED, BLACKENED OR FRIED AND SERVED ON A KAISER ROLL

MAHI MAHI  **\$13.95**

FLORIDA DOLPHIN GRILLED, BLACKENED OR FRIED SERVED ON A KAISER ROLL

CHICKEN RANCH WRAP **\$9.95**

TENDER PIECES OF FRIED CHICKEN WRAPPED IN A FLOUR TORTILLA WITH LETTUCE, TOMATO, BACON, CHEESE, SCALLIONS AND ZESTY RANCH DRESSING

CUBAN **\$9.95**

TENDER PORK, HAM, SWISS CHEESE, PICKLES AND MUSTARD SAUCE ON A CRISPY PRESSED CIABATTA ROLL

AHI TUNA BURGER*  **\$13.95**

SESAME CRUSTED TUNA SEARED RARE WITH WASABI MAYO, PICKLED GINGER AND AVOCADO. SERVED ON A KAISER ROLL

 **TOMATO MOZZARELLA PANINI** **\$9.95**

VINE RIPENED TOMATOES, MOZZARELLA CHEESE, AND ROASTED RED PEPPERS DRIZZLED WITH PESTO ON A CRISPY PRESSED CIABATTA ROLL

CRISPY GROUPE REUBEN **\$15.95**

DEEP FRIED GROUPE, COLESLAW, THOUSAND ISLAND DRESSING AND SWISS CHEESE ON GRILLED RYE

CRISPY GROUPE **\$14.95**

DEEP FRIED GROUPE SERVED ON A KAISER ROLL

TURKEY BLT **\$9.95**

FRESH TURKEY BREAST, BACON, LETTUCE AND TOMATO SERVED WITH MAYO ON WHITE TOAST

CRABCAKE **\$12.95**

A FRESHLY MADE CRABCAKE WITH JUMBO LUMP CRAB MEAT, SERVED ON A KAISER ROLL WITH CHIPOTLE SAUCE AND SHREDDED LETTUCE

FRENCH DIP **\$10.95**

HOUSE COOKED TENDER ROAST BEEF, THINLY SLICED AND SERVED ON A GRILLED TUSCAN HOAGIE ROLL WITH A SIDE OF AU JUS

GONDOLA SANDWICH **\$9.95**

SLICED SALAMI, SMOKED HAM AND CAPICOLA ON AN ITALIAN ROLL WITH LETTUCE, TOMATO, PEPPERONCINIS, ONION AND PROVOLONE CHEESE

ALL ABOVE SANDWICHES SERVED WITH FRENCH FRIES OR COLE SLAW
WHOLE WHEAT KAISER MAY BE SUBSTITUTED

MAHI TACOS **\$13.95**

THREE SOFT GRILLED TACOS FILLED WITH BLACKENED MAHI, JACK AND CHEDDAR CHEESE, CABBAGE AND PICO DE GALLO, THEN DRIZZLED WITH AVOCADO CREAM AND CHIPOTLE SAUCES. SERVED WITH A SIDE OF RICE AND PICKLED JALAPENOS

SUB SHRIMP \$2.95 OR SUB GROUPE \$5.95

ADD GRILLED ONIONS OR MUSHROOMS \$1.00

ADD 2 SLICES OF BACON \$1.50

ADD AMERICAN, SWISS OR CHEDDAR CHEESE.. \$1.00

SUB FRESH VEGETABLES, SWEET POTATO

FRIES OR ONION RINGS \$1.50

SUB SIDE OF FRUIT \$1.50

ADDITIONAL DRESSINGS OR SAUCES \$0.75



SALADS



CLASSIC CAESAR SALAD  **\$8.95**

FRESH ROMAINE LETTUCE TOSSED WITH OUR OWN ZESTY CAESAR DRESSING AND TOPPED WITH FRESH PARMESAN CHEESE AND CROUTONS

SPINACH SALAD   **\$11.95**

SPINACH TOPPED WITH FETA CHEESE, ROASTED RED PEPPERS, STRAWBERRIES, BLUEBERRIES, WALNUTS, CRAISINS AND VINE RIPENED TOMATOES WITH A WARM RASPBERRY VINAIGRETTE

SUMMER SALAD **\$11.95**

FRESH ARUGULA, WATERMELON, TOASTED PINE NUTS AND FETA CHEESE TOSSED IN A HONEY BALSAMIC VINAIGRETTE

CLASSIC COBB SALAD  **\$12.95**

FRESH GARDEN GREENS, TOPPED WITH GRILLED CHICKEN, SLICED EGG, CHOPPED TOMATOES, GORGONZOLA CHEESE, CRISPY BACON AND SLICED AVOCADO. SERVED WITH YOUR CHOICE OF DRESSING

ASIAN CHICKEN SALAD  **\$12.95**

TENDER BREAST OF CHICKEN MARINATED IN SOY, GINGER AND GARLIC OVER FRESH GARDEN GREENS WITH TOMATO, CUCUMBER, ONION, ORANGE SEGMENTS, ALMONDS AND CRISPY CURRIED NOODLES. SERVED WITH MANDARIN SESAME GINGER DRESSING

ADD CHICKEN BREAST \$3.95
ADD GULF SHRIMP \$5.95 or MAHI, SALMON \$8.95



DEEP FRIED PLATTERS



DEEP FRIED PLATTERS SERVED WITH FRENCH FRIES AND COLESLAW

FISH & CHIPS **\$14.95**

NORTH ATLANTIC SCROD, BEER BATTERED AND DEEP FRIED. SERVED WITH TARTAR SAUCE

FRIED CLAM TENDERS **\$15.95**

1/2 LB OF TENDER CLAM STRIPS LIGHTLY BATTERED AND DEEP FRIED TO PERFECTION. SERVED WITH TARTAR SAUCE

SHRIMP PLATTER **\$16.95**

1/2 LB OF GULF SHRIMP HAND BREADED AND DEEP FRIED UNTIL GOLDEN BROWN. SERVED WITH COCKTAIL SAUCE

FRIED OYSTER PLATTER **\$18.95**

FRESH GULF OYSTERS MARINATED IN BUTTERMILK AND DEEP FRIED UNTIL GOLDEN BROWN. SERVED WITH CHIPOTLE SAUCE



FROZEN DRINKS



- PINA COLADA** \$8.00
LIGHT RUM, PINEAPPLE JUICE & CRÈME DE COCONUT
- DAIQUIRI** \$8.00
LIGHT RUM AND SWEET & SOUR MIX
- RUM RUNNER** \$8.00
LIGHT RUM, BLACKBERRY BRANDY, BANANA, TRIPLE SEC, LIME JUICE AND GRENADINE
- MANGO TANGO** \$8.00
MANGO DAIQUIRI POURED OVER STRAWBERRY PUREE

- MUDSLIDE** \$9.00
VODKA, COFFEE LIQUER, IRISH CRÈME, CHOCOLATE AND HALF & HALF
- DRUNKEN MONKEY** \$9.00
COCONUT RUM, KAHLUA, BANANA AND VANILLA ICE CREAM
- LAVA FLOW** \$8.00
LIGHT RUM AND PINA COLADA MIX POURED OVER STRAWBERRY PUREE



SPECIALTY DRINKS



- TONY'S RUM BUCKET** \$10.00
4 FLAVORS OF BACARDI RUM IN A 32oz TAKE HOME BUCKET WITH PINEAPPLE AND CRANBERRY JUICE
- MOJITO** \$10.00
LIGHT RUM, FRESH MINT AND LIMES, SIMPLE SYRUP, CLUB SODA AND A SPLASH OF SPRITE
- BAHAMA MAMA** \$9.00
MALIBU COCONUT RUM, BANANA LIQUER, OJ, PINEAPPLE JUICE, GRENADINE AND A MEYERS DARK RUM FLOATER
- SHUCKER'S MAI TAI** \$9.00
LIGHT AND DARK RUM, APRICOT BRANDY, OJ, PINEAPPLE JUICE AND CRÈME DE NOYA
- CATEGORY FOUR** \$9.00
CAPTAIN MORGAN SPICED RUM, MYERS DARK RUM, MALIBU COCONUT RUM, OJ, PINEAPPLE JUICE AND GRENADINE
- MOSCOW MULE** \$9.00
STOLI VODKA, GINGER BEER AND FRESH LIME JUICE SERVED IN A COPPER MUG



- HUCKLEBERRY LEMONADE** \$8.00
44 NORTH MOUNTAIN HUCKLEBERRY VODKA AND LEMONADE SERVED IN A MASON JAR
- BLOODY MARY OR CAESAR** \$7.00
VODKA WITH BLOODY MARY MIX OR CLAMATO JUICE
- MANHATTAN** \$9.00
WOODFORD RESERVE, SWEET VERMOUTH AND BITTERS
- ULTIMATE MARGARITA** \$12.00
PATRON SILVER TEQUILA, COINTREAU, LIME JUICE, SOUR MIX, A SPLASH OF OJ WITH A GRAN MARNIER FLOATER
- JALAPENO MARGARITA** \$11.00
HERRADURA, MUDDLED JALAPENOS, TRIPLE SEC, FRESH LIME JUICE AND SIMPLE SYRUP
- SHUCKER'S MONSTER** \$25.00
SELECT DRINKS CAN BE MADE IN OUR 58oz PUNCHBOWL FOR 2 OR MORE TO SHARE. PLEASE ASK YOUR SERVER FOR DETAILS



LIQUORS

BOURBON/RYE

- ANGELS ENVY
- BASIL HAYDEN
- BULLEIT RYE
- BAKERS 7 YEAR
- BUFFALO TRACE
- EAGLE RARE 10 YEAR
- JIM BEAM
- KNOB CREEK
- MAKERS MARK
- MICHTERS RYE
- OLD FORESTER
- OLD GRAND DAD 114
- WOODFORD RESERVE
- WILD TURKEY 101

SCOTCH

- BALVENIE 12 YEAR
- CHIVAS 12 YEAR
- DEWARS
- GLENFIDDICH 12 YEAR
- GLENLIVIT 12 YEAR
- GLENMORANGIE 10 YEAR
- LAPHRAOIG 10 YEAR
- JOHNNY WALKER BLACK
- JOHNNY WALKER RED
- MACALLAN 12 YEAR
- MACALLAN 18 YEAR

BLENDED

- WHISKEYS**
- BUSHMILLS HONEY
- CROWN ROYAL
- CROWN ROYAL RESERVE
- FIREBALL
- GENTLEMAN JACK
- JACK DANIELS
- JAMESON
- RED BREAST 12 YEAR
- REVEL STOKE

TEQUILA

- CASAMIGOS SILVER
- DON JULIO
- DON JULIO 1942
- HERRADURA
- JOSE CUERVO
- CUERVO LA FAMILIA RESERVA
- MILAGRO SILVER
- PATRON
- SAUZA HORNITOS 1800

RUM

- BACARDI
- CALICO JACK
- CAPTAIN MORGAN
- FLOR DE CANA
- GOSLING BLACK SEAL
- LEBLON CACHACA
- MALIBU
- MOUNT GAY
- MYERS
- PUSSERS
- SAILOR JERRYS



GIN

- BEEFEATER
- BOMBAY SAPPHIRE
- HENDRICKS
- NOLETS
- TANQUERAY



VODKA

- ABSOLUT
- BELVEDERE
- CHOPIN
- GREY GOOSE
- KETEL ONE
- SMIRNOFF
- STOLI
- TITOS
- 44 NORTH HUCKLEBERRY

COGNAC

- HENNESSEY VS
- HENNESSEY VSOP
- REMY MARTIN



**MUST BE 21 YEARS OLD TO CONSUME ALCOHOLIC BEVERAGES
PLEASE DRINK RESPONSIBLY**

RED & ROSÉ WINE

GLASS BOTTLE

COLUMBIA CREST, MERLOT	\$7.00	\$28.00
TERRAZAS, MALBEC	\$8.00	\$32.00
MARK WEST, PINOT NOIR	\$8.00	\$32.00
SACHA LACHINE, ROSÉ	\$8.00	\$32.00
ESTANCIA, CABERNET	\$9.00	\$36.00
CHATEAU ST. MICHELLE, MERLOT ...	\$9.00	\$36.00
BROADSIDE, CABERNET	\$10.00	\$40.00
MAC MURRAY, PINOT NOIR	\$12.00	\$48.00
EMBLEM, CABERNET		\$65.00

WHITE WINE

GLASS BOTTLE

HESS, CHARDONNAY	\$7.00	\$28.00
DOUGLASS HILL, MOSCATO	\$7.00	\$28.00
ECCO DOMANI, PINOT GRIGIO	\$7.00	\$28.00
BROTHERHOOD, RIESLING	\$7.00	\$28.00
KENDALL JACKSON, CHARDONNAY	\$9.00	\$36.00
STERLING, CHARDONNAY	\$9.00	\$36.00
WHITEHAVEN, SAUVIGNON BLANC	\$9.00	\$36.00
FRANCIS FORD, CHARDONNAY	\$11.00	\$44.00
KIM CRAWFORD, SAUVIGNON BLANC ...	\$11.00	\$44.00
SANTA MARGHERITA, PINOT GRIGIO ..	\$12.00	\$48.00
RAMEY, CHARDONNAY		\$60.00



CHAMPAGNE & SPARKLING

LA MARCA, PROSECCO (175ml)	\$10.00
DOM BERITOL, PROSECCO	\$27.00
MOET & CHANDON, BRUT CHAMPAGNE	\$79.00
VEUVE CLIQUOT YELLOW, BRUT CHAMPAGNE	\$105.00



HOUSE WINE

\$5.50

CHARDONNAY, PINOT GRIGIO, WHITE ZINFANDEL
CABERNET, MERLOT

DRAFTS

DOMESTIC

\$4.00 GLASS \$11.00 PITCHERS

PREMIUM

\$4.75 GLASS \$15.00 PITCHERS

PLEASE ASK YOUR SERVER FOR DRAFT
SELECTIONS AND POSSIBLE ADDITIONAL
BOTTLED BEER SELECTIONS



BOTTLED BEER

\$4.00

BUDWEISER
BUD LIGHT
BUD LIGHT LIME
COORS LIGHT
LANDSHARK
MILLER LIGHT
O'DOULS N/A

\$4.75

BLUE MOON
CORONA
CORONA LIGHT
DOGFISH IPA
GUINNESS
HEINEKEN
LAGUNITAS IPA
MICHELOB ULTRA
SPATEN

BEVERAGES

COKE, DIET COKE, SPRITE, ROOT BEER, GINGER ALE, TONIC, CLUB SODA,
FRUIT PUNCH, LEMONADE, SWEET TEA & UNSWEET TEA

\$2.65

DASANI, PELEGRINO, MILK, ORANGE JUICE, APPLE JUICE,
PINEAPPLE JUICE, CRANBERRY JUICE, GRAPEFRUIT JUICE

\$2.95



8.4 oz RED BULL **\$4.50**
REGULAR AND DECAF COFFEE **\$2.65**
ESPRESSO **\$2.95**
CAFÉ LATTE OR CAPPUCCINO **\$4.95**