

WINE LIST

STAFF’S SELECTIONS UNDER \$20

BOHEMIAN HIGHWAY CHARDONNAY	CALIFORNIA	\$19
MERRYVALE CHARDONNAY	NAPA VALLEY	½ BOTTLE \$18
KIM CRAWFORD SAUVIGNON BLANC	NEW ZEALAND	½ BOTTLE \$15
STEELE PINOT NOIR	CARNEROS	½ BOTTLE \$17
MERIDIAN PINOT NOIR	CALIFORNIA	\$19
TRIVENTO MALBEC	MENDOZA	\$19
J LOHR CABERNET	PASO ROBLES	½ BOTTLE \$15
GATO NEGRO CAB MERLOT BLEND	CHILE	\$18
SWANSON MERLOT	NAPA VALLEY	½ BOTTLE \$19

BUBBLES

RIONDO PINK	PROSECCO ITALY	SPLIT \$8
TAITTINGER	BRUT • FRANCE 91 POINTS, WINE SPECTATOR	½ BOTTLE \$28
CAPOSALDO	PROSECCO • ITALY	\$7 \$28
MUMM NAPA	BRUT PRESTIGE NAPA VALLEY	\$8 \$36
DOMAINE CARNEROS	BRUT • CARNEROS BY TAITTNGER	\$32
DOM PERIGNON	BRUT • FRANCE	\$135
KRUG	BRUT • FRANCE	\$275

SAUVIGNON BLANC

OYSTER BAY	MARLBOROUGH	\$6 \$24
EL PORTILLO	MENDOZA	\$7 \$28
MORGAN	MONTEREY 89 PTS CALIFORNIA GRAPEVINE	\$7 \$28
CH ST JEAN FUME BLANC	CALIFORNIA	\$7 \$28
HALL	NAPA 91 PTS WINE ENTHUSIAST	\$31
KIM CRAWFORD	MARLBOROUGH TOP 100 WINE, WINE SPECTATOR	\$32

PINOT GRIGIO & PINOT GRIS

CAPOSALDO	ITALY	\$6.5 \$26
SARTORI	ITALY	\$7 \$28
CH ST MICHELLE	WASHINGTON	\$7 \$28
A-Z	OREGON	\$28
KING ESTATE	OREGON TOP 100 WINE, WINE SPECTATOR	\$8 \$32

HIP WHITE VARIETALS

BLÜFELD RIESLING	GERMANY	\$6.5 \$25
SKELTON GRUNER VELTLINER	AUSTRIA PERFECT PAIRING WITH EDAMAME • 1L BOTTLE	\$7 \$28
PINE RIDGE	CHENIN BLANC/VIOGNIER BLEND • NAPA VALLEY 90 PTS ROBERT PARKER	\$7 \$28
RUFFINO MOSCATO D’ASTI	ITALY	\$7.5 \$30

CHARDONNAY

FOUR VINES NAKED	SANTA BARBARA	\$8 \$32
CH ST JEAN	NORTH COAST	\$8 \$32
ST. FRANCIS	SONOMA COUNTY	\$9 \$36
SAINTSBURY	CARNEROS 87 PTS STEPHEN TANZER	\$10 \$40
ZD	NAPA 90 PTS CALIFORNIA GRAPEVINE	\$42
BERINGER PRIVATE RESERVE	NAPA VALLEY	\$58
CAKEBREAD CELLARS	NAPA VALLEY 90PTS WINE SPECTATOR	\$60

PINOT NOIR

BIG FIRE	OREGON	\$7 \$28
RODNEY STRONG	RUSSIAN RIVER VALLEY	\$8 \$32
ADELSHEIM	OREGON	\$40
KING ESTATE	OREGON	\$48

MERLOT

DISCOVERIES	CALIFORNIA	\$6.5 \$25
GENESIS BY HOGUE	WASHINGTON	\$32
FROGS LEAP	NAPA VALLEY	\$46

HIP RED VARIETALS

HIGH NOTE	MALBEC • MENDOZA, ARGENTINA	\$7 \$28
FONTERUTOLI BADIOLA	SUPER TUSCAN • ITALY	\$7 \$28
TROUBLEMAKER	RED BLEND • PASO ROBLES	\$28
KLINKER BRICK	ZINFANDEL • LODI HILTON HEAD ZINFEST WINNER	\$8 \$32
SEGHECIO	ZINFANDEL TOP 100 WINE SPECTATOR	\$34
ST. FRANCIS OLD VINES	ZINFANDEL • SONOMA	\$36

CABERNET SAUVIGNON

RODNEY STRONG	SONOMA	\$8 \$32
SIMI	ALEXANDER VALLEY	\$10 \$40
FRANCISCAN	NAPA VALLEY	\$36
MERRYVALE STARMONT	NAPA VALLEY 89 PTS WINE ENTHUSIAST	\$44
RAYMOND RESERVE	NAPA VALLEY	\$46
JORDAN	NAPA VALLEY	\$65

HOUSE WINE

PINOT GRIGIO • CHARDONNAY
MERLOT • CABERNET SAUVIGNON
\$5.50 GLASS ~ **\$22** BOTTLE

MANY OF OUR SPECIALLY SELECTED WINES ARE NOT AVAILABLE IN THE AREA WINE SHOPS. ANY OF OUR WINES ARE AVAILABLE TO TAKE HOME FOR \$10 LESS THAN THE PRICE LISTED.

ALL WINES BY THE GLASS OFFERED BY HALF POURS.

ALLIGATOR GRILLE

SEAFOOD RESTAURANT & SUSHI BAR

CASUALLY ELEGANT . SOPHISTICATED FOOD . COASTAL CHIC

CRAB & BRIE WONTONS

Crispy wontons filled with marinated crabmeat and brie cheese set on a sweet and sour chili broth \$8

ALLIGATOR GUMBO

With long grain rice cup \$5 bowl \$8

A.G. SIGNATURE BURGER

House seasoned premium ground beef, topped with fontina cheese, mushrooms, lettuce, grilled onion and beefsteak tomatoes on a fresh baked roll with garlic-herb fries \$14

MOZZARELLA NAPOLEAN

Almond-encrusted fresh Mozzarella flash fried and stacked with Field Greens and a Fresh Cranberry Balsamic Reduction \$8

LOBSTER TAILS TEMPURA

Beer and Tempura battered lobster tails with mangos and a sweet Thai chili sauce \$15

EDAMAME

Japanese green soybeans tossed with salt \$5

SMALL PLATES

FLASH FRIED CALAMARI

Crispy rings and tentacles served with roasted tomato basil jam and garlic aioli \$8

PECAN ENCRUSTED CRABCAKES

Avocado tomato chutney and aged balsamic reduction with crispy bacon \$10

ROASTED DUCK SPRING ROLLS

Slow cooked duck and crisp vegetables flash-fried and served with rice wine vinaigrette \$9

SHRIMP STEAMED DUMPLING

Wonton Wrappers filled with Marinated Shrimp and Japanese Cabbage in an Asian Seafood Broth \$8

SWEET POTATO FRIES

with Gorgonzola dip \$5

PEAR SALAD

Mixed greens tossed with cranberry vinaigrette, gorgonzola, pistachios, cranberries and sliced Anjou pears \$8

ICEBERG LETTUCE WEDGE

Applewood smoked bacon, chunky blue cheese and chopped tomatoes \$8

CAPRESE SALAD

Vine Ripe Beef Steak Tomatoes, Buffalo Mozzarella, Fresh Housemade Basil Pesto and Aged Balsamic Reduction. \$8

CAESAR SALAD

Hearts of romaine with house Caesar dressing, garlic croutons, petite tomatoes \$8....½ Caesar \$5 with entree \$5....½ Caesar \$3

HOUSE SALAD

Mixed greens, jicama, petite tomatoes with choice of dressing \$6..with entree \$4

Enhance Any Salad With Grilled
Chicken \$5 • Shrimp \$6 • Salmon \$7

Homemade Salad Dressings: Cranberry Vinaigrette, Creamy Gorgonzola Walnut, Balsamic Vinaigrette, Caesar, Buttermilk Ranch and Oil & Vinegar

LARGE PLATES

DUO OF LUMP CRABCAKES, PANKO FRIED SHRIMP

GRILLED 8OZ. FILET MIGNON

Potato puree, grilled vegetables and veal demi glaze \$26
include a Lobster Tail \$6.50

GRILLED 14OZ NEW YORK STRIP STEAK

Garlic smashed potatoes, roasted garlic, sauteed spinach, crumbled gorgonzola and veal demi glaze \$27

BRAISED 12OZ PORK OSSO BUCO

Eggplant, roasted tomato, fresh mozzarella Napoleon, garlic smashed potatoes and demi glaze \$25

VEAL MEATLOAF

Fresh Ground Veal-Beef-Pork, Seasoned and Baked, Finished with a Veal Mushroom Demi Glaze, Yukon Gold Mash Potatoes and Grilled Vegetables \$22

STUFFED FLOUNDER

Crab Stuffed and Baked with a Leek Buerre Blanc, Steamed Rice and Baby Green Beans \$22

BAR-B-QUE WILD SALMON AND GRITS

Salmon Steak Glazed with a Chipolte and Mango Bar-B-Q Sauce, Stone Ground Yellow Grits, Sharp Cheddar Cheese, Apple Wood Smoked Bacon and Steamed Broccoli \$23

BONE-IN FREE-RANGE 12OZ CHICKEN BREAST

Grilled and served with wild mushroom truffled whipped potatoes and grilled asparagus \$22

VEGETARIAN SAMPLING

Chef's selection of seasonal vegetables and starches, can be prepared for vegetarian or vegan diets \$24

SESAME SEARED TUNA

Wasabi scented potato puree, tempura baby green beans and soy aioli \$24

SEARED JUMBO SEA SCALLOPS

Wild mushrooms risotto with truffled demi glaze \$26

PECAN ENCRUSTED RED SNAPPER

Shrimp fried rice, grilled asparagus and lobster essence \$26

POTATO ENCRUSTED CODFISH

Creamy Crab, Tri-Colored Israeli Cous-Cous, Fresh Asparagus and Lobster Sauce \$23

SEAFOOD PASTA

Shrimp and Scallops Tossed Broccoli Flowerets and Lobster Cream over Linguine\$22

SIMPLE THRILL FROM THE GRILL

All of our meats and fish are prepared "Au Naturele" by lightly seasoning and grilling your selection, includes choice of steak fries or whipped potatoes and grilled veggies.

Grill selections served with a choice of: grilled Vidalia-mango chutney, roasted pepper and olive tapanade or lime-dill aioli.

TILAPIA \$17 SALMON \$17 TUNA \$18 SHRIMP \$19 SCALLOPS \$20 GROUPE\$20 SNAPPER \$20

14 OZ. FREE-RANGE CHICKEN BREAST \$16 8 OZ. FILET MIGNON \$21 14 OZ. NEW YORK STRIP STEAK \$22

SUSHI SPECIALTY ROLLS (8PCS)

PARK PLAZA ROLL

Spicy scallops, cucumber, cream cheese, scallions and spicy mayo \$8

KRUNCH ROLL

Beer battered shrimp tempura, cucumber and spicy mayo \$10

VEGGIE ROLL

Grilled vegetables, spicy mayo and cream cheese \$6

SURF AND TURF ROLL

Beer batter Tempura Lobster and Asparagus Roll Topped with Thinly Sliced Grilled Filet Mignon with a Creamy Gorgonzola Sauce \$14

PHILLY ROLL

Salmon, cream cheese, cucumber and avocado \$8

YUMMY YUMMY ROLL

Panko crusted, spicy tuna with cream cheese \$12

PO BOY ROLL

Fried Oysters, cole slaw, and spicy mayo \$10

TEMPURA TERIYAKI ROLL

Tempura shrimp topped with tuna, teriyaki glaze and sesame seeds \$12

SUSHI (2PCS)

Tuna \$4 Eel \$4 Salmon \$4 Shrimp \$4

SASHIMI (6PCS)

Tuna and salmon served with yuzu vinaigrette \$9

LOBSTER ROLL

Beer battered lobster, mango and spicy mayo \$12

WAKEME SALAD \$2

not available for happy hour

RAINBOW ROLL

California roll with tuna, salmon \$10

SPIDER ROLL

Tempura fried soft shell crab, cucumber with teriyaki sauce \$10

ROCKIN ROLL

Sauteed shrimp with mango, cucumber and spicy mayo \$8

SPICY TUNA ROLL

Spicy tuna, cucumber and avocado \$8

ALLIGATOR ROLL

Tender alligator meat with mango, sriracha sauce, cucumber and scallion \$8

CALIFORNIA ROLL

Crabmeat, avocado, and cucumber \$8



We offer one generous basket of our special house baked rolls complimentary. Each additional basket is a nominal \$2 charge

VEGETARIAN AND DIETARY ACCOMMODATIONS AVAILABLE UPON REQUEST

YOUR HOST: REGAN BARNUM

AMEX, DISCOVER, MC, VISA, NO PERSONAL CHECKS PLEASE. AN 18% GRATUITY WILL BE ADDED TO ANY PARTIES SIX OR MORE, SEPARATE CHECKS AND ANY VACATION OWNERSHIP DOLLARS, DISCOUNTS OR COUPONS. SOME FRESH FISH PRODUCTS MAY CONTAIN SMALL BONES AND SHELLS, NOMINAL FEE FOR SPLIT PLATES. WE OFFER ONE GENEROUS BASKET OF OUR SPECIAL HOUSE BAKED BREAD COMPLIMENTARY. EACH ADDITIONAL BASKET IS A NOMINAL \$2 CHARGE

