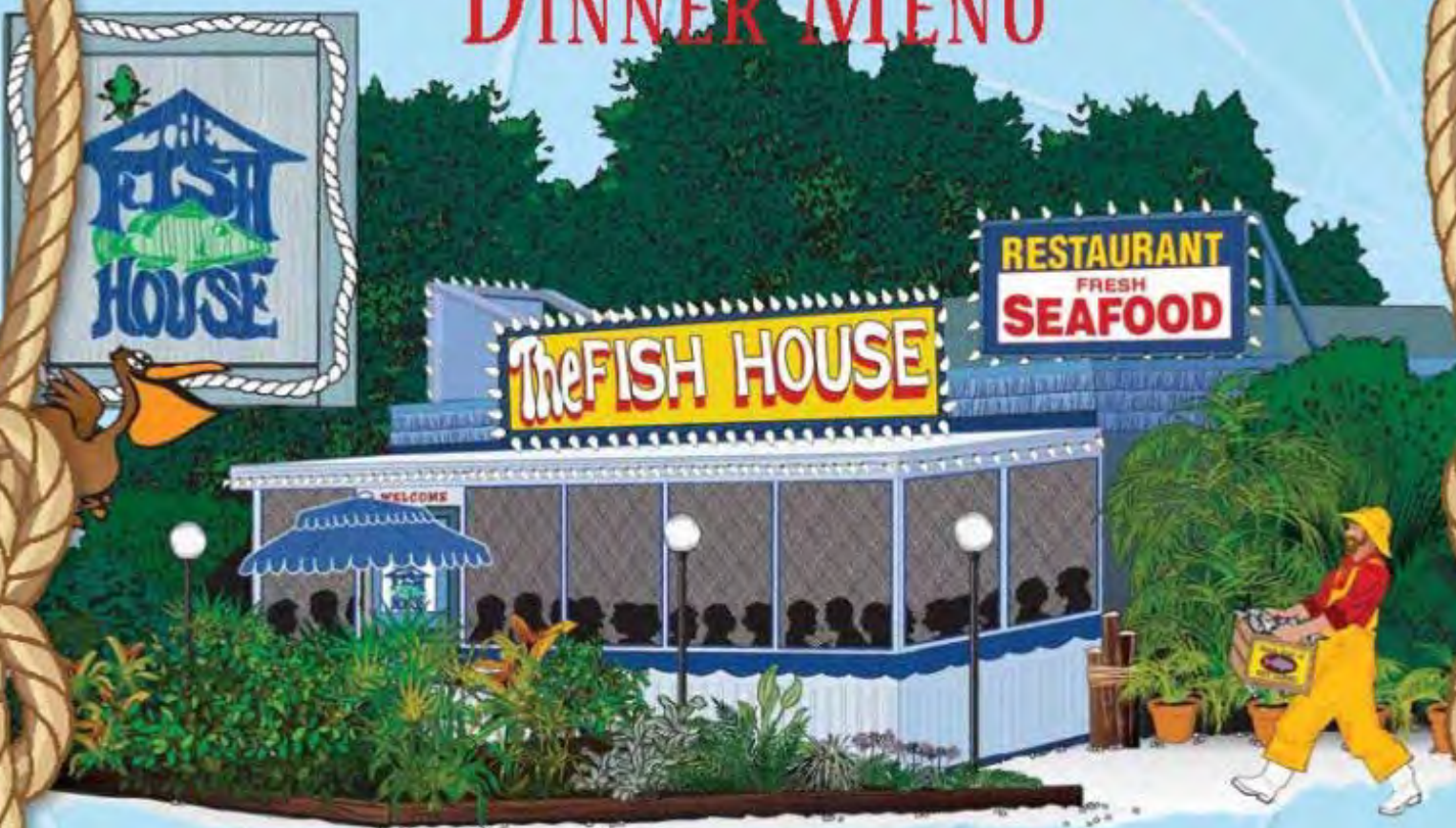


WELCOME TO
THE FISH HOUSE
RESTAURANT & SEAFOOD MARKET
DINNER MENU



Specializing in the finest seafood available, The Fish House opened just as the Conch Republic was born. Since the key to terrific seafood lies in the freshness... we made that our trademark.

At our very doorstep we find one of the most prolific areas in the world for marine life, including a host of edible fish. Daily we supervise the harvest of the finest eating critters on earth...and we put them on your table while they are at their tastiest peak.

Fresh-caught fish arrives daily at the dock and is brought directly to The Fish House. Our experienced staff hand picks the best fish, separating it by size, then weighing it. The fish are then carefully filleted on site, combined with only the freshest ingredients and spices, and cooked to perfection.

So relax. Get laid back like the locals do, and dig into our scrumptious conch-style cooking. Keys people know that fine fish meals start at The Fish House.

If you don't have time for lunch or dinner, check out the fish market. We'll pack it up for your trip home, or we'll ship it. You'll be glad you did!

**Yours Truly,
C.J., Doug, & The Fish House Gang**

Appetizers

Fried Shrimp

Large fried shrimp, served with cocktail sauce. 10.99

Buffalo Fried Shrimp

Large fried shrimp tossed in a spicy buffalo sauce and served with bleu cheese dipping sauce. 11.99

Shrimp Bundles

Large shrimp marinated in garlic, honey and lemon juice, wrapped in a fresh basil leaf and prosciutto, then baked. 12.99 **GF**

Coconut Jumbo Shrimp

Perfectly fried and served with our house mango poppy dipping sauce. 14.99

Steamed Shrimp

Peel n' Eat, with Old Bay seasoning and cocktail sauce. 1/2 lb. 13.99 / 3/4 lb. 19.99

Jumbo Shrimp Cocktail

Truly "jumbo" shrimp, served with cocktail sauce. 12.99 **GF**

Shrimp with Garlic Butter

Baked shrimp topped with garlic and butter. 11.99 **GF**

Conch Fritters

Served with cocktail sauce. (6) 8.99

Fried Cracked Conch

A Caribbean classic. Breaded and fried conch, (pronounced "konk") served with cocktail sauce. 11.99

Crabcake

Our own recipe made with lump crabmeat, fried and served with cocktail sauce. 10.99

Crabmeat Stuffed Mushroom Caps

Topped with a mixture of cheeses and sherry, then baked. 11.99

Steamed Mussels

Delicately steamed in white wine and garlic butter sauce. 11.99

Fried Calamari

Lightly breaded, served with marinara sauce. 10.99

Soft Shell Crab

Whole soft shell blue crab, fried or sautéed with lemon, white wine, garlic, butter & paprika. 11.99

Fried Oysters

Fresh extra select Gulf oysters, hand breaded in light cracker meal and fried, served with cocktail sauce. 13.99

Oysters Key Largo

Half dozen fresh oysters, topped with seasoned bread crumbs, butter, sherry & mixed cheeses, then baked. 12.99

Oysters on the Half Shell

Raw or Steamed

Half Dozen 9.99 Dozen 18.99 **GF**

Clams

Raw or Steamed (when available)

Half Dozen 6.99 Dozen 12.99 **GF**

Shrimp & Octopus Salad

Shrimp, octopus, oregano, green peppers, onions, tomatoes and cilantro tossed with red wine vinegar, lemon juice, olive oil and garlic. 11.99 **GF**

Ceviche

A Keys favorite. Fresh fish marinated in lime juice with **GF** onions, tomatoes and cilantro. 11.99

Angels on Horseback

Large sea scallops, wrapped in bacon and baked. 13.99 **GF**

Smoked Fish Dip

A creamy spread, made from our own smoked fish. 8.99

Smoked Fish Appetizer

We smoke our own. Chunks of smoked fish, served with mustard sauce for dipping. 8.99

Stone Crab Claws -1 lb

(Season is October 15- May 15)

COLD with our homemade mustard sauce or HOT with drawn butter. Market Price **GF**

Seared Yellowfin Tuna

Thinly sliced fresh tuna served with wasabi, pickled ginger and soy sauce. 12.99 **GF**

Fried Mozzarella Sticks

Served with marinara sauce. 8.99

Daily Homemade Soups and Chowders

Our soups and chowders are all original Fish House recipes.

Cup 4.99 Bowl 5.99

Lobster Bisque

Cream based soup with pureed celery, onions, red bell pepper, carrots, tomatoes and Florida lobster.

New England Clam Chowder

Cream based soup with chopped clams, bacon, celery, onions and diced potatoes.

Conch Chowder

Tomato based soup with conch, bacon, celery, onion, carrots, cilantro and diced potatoes.

GF indicates Gluten Free menu items.

*** CONSUMER INFORMATION ***

There is risk associated with consuming raw shellfish or other raw or undercooked meats, poultry, eggs or seafood. 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 shellfish or raw seafood and should eat them fully cooked.

If unsure of your risk, consult a physician.





Dinner Entrees

The Fish House is one of the few remaining seafood establishments that buys whole fish from local commercial fishermen. We fillet the catch on the premises to maintain the highest quality. Stone Crab and Lobster, when in season, are also brought to us fresh by the trappers. Since we offer only the freshest finest fish available, we may not have your favorite on a particular day. Friendly faces and fresh fish are our hallmark!

Dinner Entrees are served with red potatoes, rice or French fries, corn on the cob and homemade coleslaw OR black beans and rice and coleslaw (unless pasta dish).

Choose your fish choice and preparation style below.

Today's Catch

Choose Fried, Blackened (spicy), Jamaican Jerk, Grilled **GF**, or Broiled and dusted with paprika. **GF**

Mahi Mahi (Dolphin) 23.99 Grouper or Yellowtail Snapper Market Price

Today's Catch Specialty Preparations

Mahi Mahi (Dolphin) 25.99 Grouper or Yellowtail Snapper Market Price

Pan Sautéed Fish House Favorite!
Dusted with flour, dipped in egg wash and sautéed with butter, lemon and sherry, our signature dish!

Black and Bleu
Topped with blue cheese crumbles and baked, then topped with a cream sauce of bleu cheese, garlic, blackening seasoning and white wine.

Matecumbe House Specialty!
Topped with fresh tomatoes, shallots, fresh basil, capers, olive oil and lemon juice, then baked. **GF**
The Fish House's original creation, often copied, but never duplicated! Featured on the Food Network Food Nation with Bobby Flay and in Cooking Light Magazine.

Hemingway
Lightly breaded with Italian breadcrumbs and baked, topped with a white wine, garlic, basil cream sauce.

Baked Stuffed
Stuffed with our blue crabmeat stuffing, a standard favorite for years! add 2.00

More Fresh Fish

Whole Yellowtail Snapper
The whole fish!
When available, choose Fried or Broiled.
Market Price per pound

Steak-Cut Fish
Today's steak-cut fish, Grilled, Broiled and dusted with paprika, Blackened or Jamaican jerk. 24.99

Yellowfin Tuna
Seared, thinly sliced, served with wasabi, pickled ginger and soy sauce. 24.99 **GF**

Trio Platter
Chef's selected sampling of three fish on one platter. Broiled and dusted with paprika, Blackened or Jamaican jerk. 26.99

Combination Platters

Broiled Combo
"Catch of the day", shrimp and scallops, dusted with paprika & broiled. 29.99 **GF**

Fried Combo
"Catch of the day" shrimp, scallops, oysters & clam strips, breaded and fried. 25.99

Shrimp & Scallops Scampi
Large shrimp and scallops sautéed in a creamy garlic sauce, served over rice or pasta. 25.99

Shrimp & Scallops Key Lime
House Specialty! Large shrimp and scallops, sautéed with lime juice, white wine, garlic butter, mushrooms, scallions & a touch of hot sauce. 26.99

Fried Shrimp & Baby Back Ribs
Fried shrimp paired with a half rack of ribs. 22.99

Chicken Breast & Baby Back Ribs
Grilled chicken breast and a half rack of ribs. **GF** 17.99

GF indicates
Gluten-Free menu items.
All grilled or broiled items are gluten-free.

Shrimp Lover's Corner

Baked Stuffed Jumbo Shrimp
Jumbo shrimp stuffed with blue crabmeat stuffing, topped with mixed cheeses. 26.99

Baked Stuffed Large Shrimp
Large shrimp stuffed with blue crabmeat stuffing, topped with mixed cheeses. 23.99

Jumbo Shrimp
Jumbo shrimp, Broiled and dusted with paprika, Blackened or Jamaican jerk. 24.99

Shrimp Scampi
Large shrimp sautéed in a creamy garlic sauce, served over rice or pasta. 22.99

Coconut Jumbo Shrimp
Breaded with shredded coconut and flour, fried and served with our house mango poppy dipping sauce. 24.99

Fried Shrimp
Large shrimp breaded in cracker meal and fried, served with cocktail sauce. 19.99

Steamed Shrimp Dinner
"Peel & Eat" with Old Bay Seasoning.
1/2 lb. 18.99 3/4 lb. 23.99

Crab & Shellfish Favorites

Crabcakes

Two crabcakes, our own recipe made with lump and claw crab meat, fried and served with cocktail sauce. 22.99

Soft Shell Crab

Two whole soft shell blue crabs, fried or sautéed with lemon, white wine, garlic, butter and paprika. 26.99

King Crab

Sweet flavor, with moist, firm milky white rich leg meat. **GF**

1 lb. 29.99 1 1/2 lb. 42.99

Snow Crab

Snow crab cluster, sweet delicate flavor, snowy white meat with fibrous texture. **GF**

1 lb. 21.99 1 1/2 lb. 29.99 2 lbs 37.99

Stone Crab Claws

1 1/2 lb. (Season is October 15 - May 15) **GF**
Local and fresh in season. HOT with drawn butter or COLD with our homemade mustard sauce.

Market Price

Clam Strips

Breaded fried clam strips, served with cocktail sauce. 14.99

Fried Cracked Conch

A Caribbean classic. Breaded fried conch, (pronounced "konk") served with cocktail sauce. 21.99

Fried Oysters

Fresh, extra select Gulf oysters, hand breaded in light cracker meal and fried, served with cocktail sauce. 24.99

Sea Scallops

Large sweet sea scallops, Broiled **GF** or Fried. 27.99

Florida Lobster

Local and fresh in season.

Broiled, Market Price **GF**

Baked Stuffed, with our blue crab meat stuffing, add 3.00
Pan Sautéed, dusted with flour, dipped in egg wash and sautéed with lemon, butter and sherry, add 3.00

GF indicates Gluten Free menu items.

From the Land

Chicken Breasts

Two chicken breasts prepared Grilled **GF**, Blackened or Jamaican jerk style. 15.99

Baby Back Ribs - Full Rack

Full rack of baby back pork ribs, topped with barbecue sauce and baked. 22.99

Churassco

USDA choice Black Angus twelve ounce boneless cut of skirt steak. **GF**
Marinated and served with chimichurri sauce.
Best grilled rare to medium rare. 23.99

Rib Eye

Grilled USDA choice Black Angus twelve ounce boneless rib eye, well marbled for peak flavor. **GF** 26.99

Pastas

Linguine

With house marinara sauce. 14.99

Linguine

With garlic, butter & olive oil. 14.99

Mussels Marinara

Linguine topped with sautéed mussels and house marinara sauce. 20.99

Shrimp Marinara

Large shrimp sautéed with house marinara sauce. 22.99

Shrimp & Scallops Marinara

Large shrimp and scallops with our house marinara sauce. 25.99

Salads

House Salad

Romaine lettuce, tomatoes, carrots, cucumber, bell pepper and sliced red onion. **GF** 4.50
House salad as a substitution for one side dish. 2.50

Caesar Salad

Romaine lettuce, shredded Parmesan cheese and homestyle croutons, topped with creamy Caesar dressing. 8.99
With Grilled Catch 14.99
With Grilled Shrimp 16.49
With Grouper or Yellowtail Snapper Market Price
With Grilled Chicken Breast 13.99

Jean's Greens

A Fish House special, family recipe and customer favorite! Romaine lettuce, French-fried onions, bleu cheese crumbles and homemade Catalina dressing. 8.99

Cobb Salad

Romaine lettuce, tomatoes, bleu cheese crumbles, chopped bacon, hard boiled egg and sliced avocado. **GF** 9.99
With Grilled Catch 15.99
With Grilled Shrimp 17.49
With Grouper or Yellowtail Snapper Market Price
With Grilled Chicken Breast 14.99

Crab and Asparagus Salad

Blue claw crab meat atop a bed of romaine lettuce, topped with steamed asparagus, sliced avocado, cucumber and tomatoes, accompanied by our homemade ginger dressing. 14.99

Salad Dressings :

House Mango Poppy, Basil Vinaigrette **GF**,
Bleu Cheese, Catalina, Honey Mustard, Ranch,
Thousand Island, Oil & Vinegar

A La Carte

House Salad
Romaine lettuce, tomatoes,
cucumbers, carrots, bell pepper
and sliced red onion. 4.50

Cole Slaw 1.99

French Fries 1.99

Steamed Rice 1.99

Black Beans and Rice 3.99
Steamed Mixed Vegetables
Broccoli, cauliflower & carrots 3.99
As substitute for one standard side dish 1.50

Corn on the Cob 1.99

Steamed New Redskin Potatoes 1.99

Garlic Bread 2.50

Desserts

Key Lime Pie
Graham cracker crust, creamy sweet
tart key lime filling, topped with
lightly browned meringue.
The Authentic Florida Keys version.
Homemade daily by Chef Jose! 5.99

Peanut Butter Pie
Peanut butter filling in a chocolate
graham cracker crust, topped with
real chunks of Reese's Peanut Butter
Cups with chocolate swirls. 6.75

Dulce De Leche
Cheesecake
Dulce caramel-infused cheese
entwined with pockets of dulce
and creamy marbling on top. 6.75

Coffee Drinks

Cappucino 3.50

Espresso 2.50

B52 Coffee
Coffee, Bailey's Irish Cream,
Kahlua & Grand Marnier 7.50

Irish Coffee
Jameson Irish Whiskey topped
with green creme de menthe. 6.75

Keoke Coffee
Kahlua, brand, & dark
creme de cacao. 7.50

Jamaican Coffee
Light Rum & Kahlua 6.75

Mexican Coffee
Kahlua with splash of tequila. 6.75

Nutty Irishman
Bailey's Irish Cream & Frangelico
6.75

Caribbean Coffee
White Rum with a touch of
Tia Maria 6.75

For the Minnows *Served only to children under 12 years of age.*

Children's sandwiches are served with French fries.
Corn on the cob, rice, coleslaw or apple sauce may be substituted for French fries.

Hamburger
A full half pound of ground beef,
grilled and served with
lettuce and tomato. 8.99
Add American cheese 1.00

Baby Back Ribs
Half rack served with French fries,
and corn on the cob. 10.99

Fried Chicken Fingers
Served with honey mustard sauce,
French fries and corn on the cob.
8.99

"Catch of the day"
Fish Sandwich
Fried, Broiled, Blackened
or Jamaican jerk style. 11.99

Fried Fish Basket
Catch of the day, lightly fried
served with tartar sauce and
French fries. 13.99

Fried Shrimp
Served with cocktail sauce,
French fries and corn on the cob.
11.99

Kraft Macaroni & Cheese
Served with French fries. 6.99

Pasta Marinara
Served with corn on the cob. 8.99

Pasta with Garlic Butter
Served with corn on the cob. 8.99

Grilled Cheese
Served with French fries. 6.99

Beverages

Iced Tea 2.25

Coffee or Hot Tea 1.75

Bottled Spring Water
16 ounce 2.00

San Pellegrino
Italian Sparkling Water
500 ml 2.75

Sodas 2.25
Coca Cola, Diet Coke
Club Soda, Ginger Ale,
7up, Tonic Water

Fruit Juices 2.50
Berry Fruit Punch, Cranberry,
Grapefruit, Lemonade,
Orange, Pineapple

Ice Cold Bottled Beer

Domestic 4.00

Budweiser, Bud Light,
Coors Light, Michelob Ultra,
Miller Lite, Yuengling Lager,
O'Doul's Non-Alcoholic

Imported 4.50

Amstel Light, Corona,
Corona Light, Heineken,
Negra Modelo,
Stella Atrois Lager

Micro Breweries 4.75

Key West Sunset Ale,
Sam Adams Boston Lager,
Harpoon India Pale Ale,
Blue Moon Belgian Wheat Ale,
Kalik

House Wines

By The Glass

Liberty Creek, California 5.50

Chardonnay
White Zinfandel
Merlot

Barefoot Wines, California 5.50

Pinot Grigio
Cabernet Sauvignon

Featured Martinis

Coconut Martini

Coconut vodka, splash of pineapple
juice & a splash of Coco Lopez. 10.50

Spiegel Grove

Coconut Rum, Bacardi O, Bacardi Limon,
a dash of blue curacao,
and a splash of sour mix. 9.75

Los Ranchos Martini

Patron Silver, Grand Marnier, fresh lime
juice & a splash of fresh orange juice,
with a salt rim. 11.25

Cosmopolitan

Ketel One Citron, Cointreau,
cranberry juice & lime juice. 10.50

Espresso Martini

Bailey's, Kahlua, Grey Goose vodka
and espresso. 9.75

Ginger Pear

Ginger liqueur, pear vodka, fresh
squeezed lemon and simple syrup.
Joey's signature drink! 11.25

Frozen Drinks

A frozen concoction to help you hang on!

Pina Colada 7.00

Kahlua Colada 7.00

Rum Runner 7.00

Bushwacker

Dark rum, Bailey's, Kahlua, Frangelico,
Amaretto, Dark Creme de Cacao
& a hint of Coco Lopez 8.50

Daquiris

Banana, Mango,
Strawberry or Watermelon 7.00

Creamsicle

Bacardi O, strawberry mix,
pina colada, an orange slice
and Marachino cherries
blended together for a
refreshing drink! 7.00

NOTES

A 15% gratuity may be added to your check • If separate checks are required, please notify your server prior to ordering • If you have any kind of promotional coupon, please present it before ordering • Sharing charge of 2.50 for guests with smaller appetites. We are happy to provide the extra plate and table set up for this small fee. Corking charge 10.00. Bring your favorite wine, and we will gladly open and serve your wine in the appropriate glasses. Chilled or room temperature, your choice • Please remember Florida law prohibits smoking indoors.

ANY OF OUR FOOD ITEMS ON OUR MENU MAY BE ORDERED "To Go"

WE CAN ALSO PACK ANYTHING FROM OUR SEAFOOD MARKET, INCLUDING CHOWDERS & HOMEMADE KEY LIME PIE.

WE THANK YOU FOR DINING WITH US! VISIT OUR WEBSITE AT WWW.FISHHOUSE.COM

IF YOU ENJOYED YOUR MEAL, PLEASE TELL YOUR FRIENDS. IF YOU DID NOT, PLEASE TELL US.
YOUR COMMENTS AND SUGGESTIONS ARE MOST WELCOME, AND VERY MUCH APPRECIATED.

COMMON EATING FISH OF THE FLORIDA KEYS



Mahi Mahi (dolphin or dorado)

Bright greenish blue above, yellow on sides. Flashes neon bright purple under stress. Body tapers sharply from head to tail. Found off shore in warm waters, and commonly reaches 30 lbs. Very fast growing, and lacking scales, swims at speeds to 50 knots.

Lean white meat with slightly firm texture, medium flake and mild flavor.



Black Grouper

Olive or gray body covered with black blotches and brassy spots; of the sea bass group. Found off shore on rocky bottoms, reefs and by drop-off walls in water over 60 feet deep. Commonly as large as 40 lbs., may be as large as 100 lbs.

Extra lean white meat is quite firm with large flake and medium flavor.



Cobia

Long, slim fish with broad, depressed head; projected lower jaw and dark lateral stripe. Found in shore and near shore in inlets and bays, near structures like pilings and wrecks.

Texture is soft and moist with nice white flake and full flavor.



Hogfish

A member of the Wrasse family, the hogfish is sometimes mistakenly called a Hog Snapper. With a pointy snout, thick lips and protruding canine teeth, it reaches up to 45 lbs., but averages 4-6 lbs.

Pure white meat with subtly sweet mild flavor, with a medium to small flake.



Amberjack

Dark stripe extends from nose to front of dorsal fin. Found off shore near rocky reefs, debris and wrecks, in 60-240 feet of water. Sometimes caught near shore in South Florida.

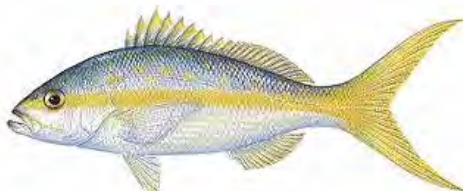
Extra lean darker meat with firm texture and mild flavor, flakes well.



Wahoo

Also called Oahu or Pacific Kingfish, the wahoo is found worldwide in tropical and temperate waters. It can reach up to 100 lbs. Back is a brilliant electric blue, with bright blue tiger stripes banding down to the belly. The wahoo is one of the fastest fish in the sea and when hooked, can peel off several hundred feet of line in seconds. Hence its name!

White meat, firm in texture, full in flavor.



Yellowtail Snapper

Back and upper sides olive to blue with yellow spots; lower sides and belly with alternating longitudinal pink and yellow stripes. Mid-lateral yellow stripe from mouth to tail. Found off shore or near shore on grass beds, back reefs and sandy areas.

Lean white meat with less firm texture, very delicate, with a small flake and very mild flavor.



Yellowfin Tuna

Back silvery gray to dark at top. Muscular body with thin fins, pectoral fins trail. Found off shore, common to 20 lbs. Schools from the summer in the north to winter in South Florida.

Extra lean meat is firm and dense with a large flake and a full flavor. Meat color is pink to deep red.

Wine List

White Wine - Dry, Full Intensity

	Glass	Bottle
1. Pouilly- Fuisse, Lupe-Cholet, France		\$48
2. Chardonnay, Chandon, Carneros, Napa Valley		\$38
3. Chardonnay, Belcreme de Lys, California	\$7	\$28
4. Chardonnay, Kendall Jackson, 'Vintner's Reserve', California	\$8	\$32
5. Chardonnay, Sonoma-Cutrer, Russian River Valley		\$44
6. Chardonnay, Rombauer, Carneros		\$68
7. Chardonnay, Cakebread Cellars, Napa Valley		\$84
8. Chablis, Vocoret, France		\$46

White Wine - Lightly Sweet To Medium Intensity

9. Vinho Verde, Quinta de Azevedo, Portugal		\$24
10. Albarino, Santiago 'Ruiz', Spain		\$39
11. Pinot Grigo, Villa Puccini, Italy	\$8	\$32
12. Pinot Grigo, Albola, Italy		\$26
13. Pinot Grigo, Santa Margherita, Valdadige, Italy		\$47
14. Sauvignon Blanc, New Harbor, Marlborough, New Zealand	\$7.50	\$30
15. Sauvignon Blanc, Whitehaven, Marlborough, New Zealand		\$36
16. Sauvignon Blanc, Cloudy Bay, Marlborough, New Zealand		\$48
17. Fume Blanc, Ferrari Carrano, Sonoma County		\$35
18. Rose, Chateau Minuty, Provenance, France		\$37
19. Gavi di Gavi, Broglia, Italy		\$67

White Wine & Blush Wine - Mildly Sweet, Light To Medium Intensity

20. White Zinfandel, Beringer, California		\$18
21. Riesling, Dr. Loosen, Germany	\$8	\$32
22. Moscato, Stellina, Italy	\$8	\$32
23. Chenin Blanc- Viognier, Pine Ridge, California		\$28

Red Wine - Full Bodied

41. Zinfandel, Bogle, 'Old Vine', Lodi, Amador County		\$31
42. Brunello Di Montalcino, Castello Banfi, Italy		\$115
43. Rioja, Marques de Riscal, 'Reserva', Spain		\$36
44. Petite Syrah, Stag's Leap, Napa Valley		\$68
45. Red Blend, Cinnabar Mercury Rising, California		\$42
46. Red Blend, Troublemaker, Central Coast, California		\$34
49. Cabernet Sauvignon, Beringer, Knights Valley		\$56
50. Cabernet Sauvignon, Sterling, Napa Valley		\$48
51. Cabernet Sauvignon, Uppercut, Napa Valley	\$8	\$32
52. Cabernet Sauvignon, Concha y Toro, 'Don Melchor', Chile		\$130
53. Cabernet Sauvignon, Jordan, Napa Valley		\$95
54. Opus One, Napa Valley		\$225
55. Malbec, Navarro Correas, Argentina	\$7	\$28
56. Malbec, Rutini, Argentina		\$71
57. Chateaneuf-du-Pape, Vidal-Fleury, France		\$84
58. Beaulieu Vineyard, 'Tapestry Reserve', Napa Valley		\$72

Red Wine - Medium Bodied

60. Merlot, Jean Bouchard, France	\$7	\$28
61. Merlot, Provenance, Napa Valley		\$46
62. Merlot, Burgess, Napa Valley		\$36
63. Pinot Noir, Willamette Valley Vineyards, Willamette Valley		\$61
64. Pinot Noir, Acacia, California	\$7.50	\$30
65. Pinot Noir, A to Z, Oregon		\$44
66. Pinot Noir, Iron Horse, Green Valley of Russian River Valley		\$78
67. Cotes de Rhone, Lupe-Cholet, France		\$29

Champagne & Sparkling Wine

30. Moet & Chandon, 'White Star', France 187 ml		\$23
31. Chandon Brut Classic, California		\$36
32. Veuve Clicquot, 'Yellow Label', France		\$95
33. Moet & Chandon, Rose Imperial, France		\$82
34. Dom Perignon, France		\$215
35. Prosecco, Zonin, Italy		\$8
36. Prosecco, Syltbar il Concerto, Italy		\$39