



The Marine Room
ELEGANT DINING ON THE SURF

Marine Room Lounge Menu

Happy Hour Sunday to Friday from 4 to 6 p.m.
Appetizers, Well Cocktails and Select Global Wines for \$7 each

Appetizers

4 Mezze	\$12.00
Espelette Candied Pecans, Sea Salted Dates, Lemon Cured Olives Pickled Carrots	
Lemon Thyme Scented Avocado Fritters	\$10.00
Sea Salt Flakes, Ancho Chile Dip	
Signature Maine Lobster Bisque	\$10.00
Golden Enoki, Pancetta, Yuzu Cream, Sunflower Nigella Twist	
Cashew Apricot Crusted Salmon Cake	\$15.00
Buckwheat Noodles, Candied Agrumes, Saffron Emulsion Wasabi Sprouts	
Plum Wine Braised Berkshire Pork Cheeks	\$15.00
Black Garbanzos, Candied Root Vegetables, Marjoram Essence	
Porcini St. Andre Brioche Torte	\$14.00
La Quercia Prosciutto, Tomato Confit, English Peas 20-Year-Old Ambrosante	
Jordanian Zaatar Dusted Wild Prawn and Scallop	\$16.00
Saffron couscous Pearls, Pain D'Epices, Kumquat, Ginger Foam	
Royal "Tuk Bokki" Korean Fried Rice Stick	\$11.00
Red Chile Glaze, Green Papaya Remoulade, Summer Squash Honshimeji	
American Artisanal Cheese	\$12.00
Nut Fricasse, Green Apple Pate de Fruit, Crostini	

Sommelier's Selection of Global Wines by the Glass

Bubbles

NV Prosecco, La Maschera, Veneto, Italy DOC	\$10.00
2009 Marotti Campi, Brut Rose, Morro d'Alba, Marche, Italy	\$13.00
NV Piper Heidsieck, Brut, Reims, France	\$19.00

Whites

2009 Offida Pecorino, Ciu Ciu, Marche, Italy	\$11.00
2009 Gruner Veltliner, Domane Wachau Terrasen, Austria	\$10.00
2010 Vermentino, Mitolo, Jester, McLaren Vale, Australia	\$11.00
2008 Sauvignon Blanc, Slingshot, Napa, CA	\$10.00
2008 Unoaked Chardonnay, Tolosa Edna Ranch, Edna Valley	\$11.00
2008 Chardonnay, Clos Pegase, Caneros, Napa, CA	\$14.00
2010 Rose of Syrah, Caldwell Vineyards, Napa	\$11.00
2009 Viognier, Cold Heaven, Santa Ynez Valley	\$14.00
2009 Riesling, Bollig-Lehnert Kabinett, Mosel, Germany	\$10.00

Reds

2008 Pinot Noir, Surveyor Thompson "Explorer", New Zealand	\$15.00
2007 Merlot, Trig Point Diamond Dust Vineyard, Sonoma	\$12.00
2007 Carmenere, Terrunyo "Peumo Vineyard", Chile	\$14.00
2008 Cabernet Blend, Fallbrook, Gracie Hill Vineyard, South Coast	\$16.00
2005 Cabernet Sauvignon, Cornerstone Cellars, Napa Valley, CA	\$19.00
2005 Cabernet Sauvignon, Arbios, Sonoma, CA	\$13.00
2007 Cabernet Sauvignon, Leal, San Benito, CA	\$10.00
2007 Zinfandel, Bruliam, Rocky Ridge Vineyard, Rockpile, Sonoma,	\$14.00

M.R. Mixology

\$12

Drunken Mint

Tru Lemon Vodka, Mint, Citrus, Apricot Liqueur, Splash Sparkling Wine

Ooh La La

Cognac, Baily's Irish Cream, Cocoa Rim

Marine Room Mule

Ginger Beer, Absolut Vodka, Fresh Lime

Blushing Cosmo

Charbay Ruby Red Grapefruit Vodka, Fresh Grapefruit Juice, Triple Sec

Modern "Old Fashioned"

Bookers, Brandied French Cherries, House Made Blood Orange Bitters

3-G Martini

Bombay Sapphire Gin, Canton Ginger Liqueur, St. Germain

Cucumber Basil Martini

Housemade Infused Gin, Opal Basil

Lady Germaine

St. Germain, Prosecco