



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

Lounge Appetizers

Artisan Cheese - 11

Walnut Fig Jam, Green Apple Paste, Ciabatta Crisp

Lemon Thyme Scented Avocado Fritters - 10

Sea Salt Flakes, Ancho Chile Dip

Maine Lobster Bisque Shooters - 11

Yuzu Citrus Foam, California Field Fennel Pollen Dust

Basil Escargot Chanterelle Casserole - 12

Pepitas, Serrano Ham, Macadamias, Madras Curry Essence

Brandt Farm Beef Cheek and Foie - 15

Sunchokes, Honshemiji, Frosted Blueberries, Peppered Amaro Jus

Truffled Fingerling Potato Fries – 10

Sea Salt, Pepato Cheese, Parsley, Smoked Tomato Aioli

Warm Forest Mushroom Torte - 12

Artichoke, Tartufo Cheese, White Asparagus, 20 Year Old Royal Ambrosante

Cashew Zaatar Dusted Wild Prawn and Scallop - 14

Saffron Couscous, Pain D'Epices, Crabapple, Citronelle Foam

Ahi Tuna Tiger Eye - 11

Mango, Seaweed, Wasabi, Pickled Ginger, Cashew Mint Pesto

Pumpkin Seed Crusted Blue Crab Cake - 12

Buckwheat Noodles, Heirloom Melon, La Quercia Prosciutto, White Port Chervil Emulsion

M.R. Mixology - \$12 each

Pomegranate Sparkle

Sparkling Wine and Pomegranate Juice

Lady Germain

Sparkling Wine and St. Germain Elderflower Liqueur

Dragon Berry

Bacardi Dragon Berry Rum, Fresh Strawberry and All Natural Lemonade

Mango Mai Tai

Cruzan Mango Rum, Amaretto, Pineapple and Myers Dark Rum

Red Tide

Grey Goose La Poire, Peach Schnapps, Cranberry and Pineapple Juice

Zayan

Zaya 12yr Aged Rum, Canton Ginger Liqueur and Apple Juice

The Impressionist

Absinthe, Sweet Vermouth, Fresh Pressed Grapes and Orange Juice

Organic Lavender Lemon Drop

Rain Organic Citron Vodka, Lavender Syrup, Fresh Lemon, Sweet and Sour

3-G Martini

Bombay Sapphire, Canton and St. Germain

Cucumber Martini

Homemade Cucumber Infused Tanqueray Gin and a Salt & Pepper Rim



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Sommelier's Selection of Global Wines

Bubbles

NV Mumm, Brut Prestige, Napa Valley	\$11.00
NV Roederer Estate, Anderson Valley	\$12.00
NV Piper Heidsieck, Brut, Reims, France	\$19.00

Reds

2007 Tobin James Zinfandel, Ballistic, Paso Robles	\$12.50
2007 Patricia Green Pinot Noir, Estate, Oregon	\$14.50
2006 Hess Collection Red, Block 19 Cuvee, Mount Veeder	\$18.50
2006 Lake Sonoma, Cabernet Sauvignon, Napa Valley	\$11.50
2007 Finca Decero Malbec, Mendoza, Argentina	\$12.50
2006 Abadia Retuerta, Seleccion Especial, Spain	\$14.75

Whites

2008 Caposaldo, Pinot Grigio, Veneto, Italy	\$ 8.25
2003 Von Hövel Riesling, Oberemmeler Hütte, Mosel	\$10.00
2009 Mohua Sauvignon Blanc, Marlborough	\$10.50
2007 Freemark Abbey, Chardonnay, Napa Valley	\$11.00
2006 Girard, Chardonnay, Russian River Valley	\$14.00
2005 La Chablisienne, La Singulière, 1er Cru	\$16.00