

MERITAGE MARTINI OYSTER BAR & GRILLE

Chilled Seafood Platters		
Seafood Platter	Big Seafood Platter	Jumbo Seafood Platter
½ Cracked Dungeness Crab	½ Cracked Dungeness Crab	Cracked Dungeness Crab
Ceviche of the Day	Ceviche of the Day	Ceviche of the Day
Oysters on the Half Shell (4)	Oysters on the Half Shell (8)	Oysters on the Half Shell (12)
Jumbo Gulf Shrimp (4)	Jumbo Gulf Shrimp (6)	Jumbo Gulf Shrimp (9)
Chilled Steamed Mussels (6)	Chilled Steamed Mussels (8)	Chilled Steamed Mussels (12)
Littleneck Clams (4)	Littleneck Clams (6)	Littleneck Clams (8)
	½ Cracked Maine Lobster	Cracked Maine Lobster
\$50	\$65	\$95
Homemade Condiments		
Spicy Cocktail Sauce, Remoulade, Champagne Mignonette		

**Appetizers & Salads**

<b>Soup of the Day</b>	\$7
<b>Grilled Eggplant Terrine</b> <i>with slow roasted tomatoes, French feta, and pesto</i>	\$8
<b>Feather sliced Parma Prosciutto</b> <i>with Portobello, cannellini bean and shaved parmesan</i>	\$10
<b>Crispy Calamari and Zucchini</b> <i>served with chive aioli</i>	\$10
<b>Roasted Escargot</b> <i>Served over polenta pesto, and cambozola cheese</i>	\$10
<b>Prince Edward Island Mussels</b> <i>Steamed in garlic butter sauce with grilled foccaccia</i>	\$12
<b>Manilla Clams</b> <i>Steamed in garlic butter broth with grilled foccaccia</i>	\$12
<b>Organic Field Greens</b> <i>tossed in cabernet vinaigrette</i>	\$8
<b>Hand Torn Romaine hearts</b> <i>shaved parmesan cheese and homemade croutons tossed in a roasted garlic Caesar dressing</i>	\$9
<b>Baby Field greens</b> <i>Strawberries, feta cheese, corn, toasted almonds, in balsamic vinaigrette</i>	\$9
<b>Heirloom Beet Salad</b> <i>Warm Redwood Hill goat cheese, fennel, and baby greens</i>	\$10
<b>Maine Lobster (1/2) Salad</b> <i>with avocado, cucumber, grapefruit, and tomato</i>	\$20

**Raw Bar**

<b>Oysters on the Half shell</b>	
<i>Kumamoto (local) Small</i>	\$2.75
<i>Bluepoint (Northeast) Medium</i>	\$2.25
<i>Royal Miyagi (Washington) Medium Lg</i>	\$2.50
<i>Drake Bay (local) Medium</i>	\$2.75
<b>Sampler Platter (2 of each kind)</b>	<b>\$18</b>
<b>Clams</b>	
<i>Littleneck clams on the half shell</i>	\$2.00
<b>Ceviche of the Day</b>	
<i>Ask your shucker</i>	\$10
<b>Jumbo Shrimp Cocktail (6)</b>	\$12
<i>Spicy Cocktail Sauce</i>	
<b>Littleneck Clams Casino</b>	\$12
<i>Baked with breadcrumbs, parmesan and pancetta</i>	
<b>Venetian Oysters (6)</b>	\$18
<i>Crispy Hog Island oysters, Sambuca, Spinach and Parma Prosciutto</i>	
<b>BBQ Oysters (6)</b>	\$15
<i>Choice of garlic lemon butter Or Homemade BBQ Sauce</i>	
<b>Pan Fried Oysters (6)</b>	\$15
<i>Herb breaded and served with Chive Aioli</i>	
<b>Oysters Rockefeller (6)</b>	\$15
<i>Baked with spinach, shallots, And Pernod</i>	

**Live From Our Seafood Tank**

**Maine Lobster**

*Prepared Steamed, Chilled or at the Chef's Whim*  
Half \$20 Whole \$36

**Dungeness Crab**

*Prepared Steamed, Chilled or at the Chef's Whim*  
Half \$20 Whole \$36

<b>Three Course Chef's Specials \$20</b>	
Sunday-	Pork tenderloin with wild mushrooms
Monday-	Bouillabaisse
Wednesday-	Chicken ravioli
<b>Three Course Chef's Specials \$25</b>	
Thursday-	Maine Lobster
Friday-	Slow roasted Prime Rib
Saturday-	Wild Boar Baby Back Ribs

**With soup or salad and our Famous Homemade Gelato**

**Pasta & Risotto**

<b>Gemelli Pasta</b>	\$10½
<i>sautéed with fresh tomatoes, garlic, basil and parmesan cheese</i>	
<b>Homemade Pumpkin Tortelloni</b>	\$15
<i>sautéed in a brown butter sage sauce</i>	
<b>Homemade Potato Gnocchi</b>	\$17
<i>sautéed with wild mushrooms and pancetta truffle cream sauce</i>	
<b>Homemade Chicken Ravioli</b>	\$18
<i>sautéed in a Fresh tomato and baby artichoke chardonnay sauce</i>	
<b>Homemade Black Fettuccine</b>	\$21
<i>sautéed with Tiger prawns in a saffron zucchini sauce</i>	
<b>Homemade Tagliolini Pasta</b>	\$19
<i>sautéed with manilla clams and mussels in a spicy tomato sauce</i>	
<b>Petaluma Duck Risotto</b>	\$21
<i>Sautéed with Porcini mushrooms</i>	

**Entrées**

<b>Free Range Chicken Breast</b>	\$18
<i>in a sage pomegranate sauce served with sautéed vegetables</i>	
<b>Fresh Rock Bass</b>	\$19
<i>with heirloom tomatoes, chardonnay sauce and Broccolini</i>	
<b>Poppy &amp; Sesame encrusted Salmon</b>	\$22
<i>Served on a bed of spinach with chive aioli</i>	
<b>Wild Boar Baby Back Ribs</b>	\$24
<i>Braised in a Porcini cabernet shallot sauce served over grilled polenta</i>	
<b>Certified Angus New York Strip</b>	\$26
<i>grilled with rosemary, served over mashed potatoes with a peppercorn and caramelized red onion sauce</i>	
<b>Surf &amp; Turf</b>	\$40
<i>Grilled New York steak &amp; Maine Lobster (1/2) with rosemary, served over mashed potatoes with a cabernet reduction</i>	

**Specialty Seafood Stews (Made to order)**

<b>Lobster</b>	\$22
<i>Maine lobster (1/2) stew with corn, zucchini, local wild mushrooms in a saffron shrimp truffle fumet</i>	
<b>Bouillabaisse</b>	\$20
<i>Seafood Stew with tiger prawns, manilla clams, mussels, and mixed fresh fish in a spicy tomato saffron broth</i>	
<b>Venetian Brodetto</b>	\$36
<i>Maine lobster (1/2), Dungeness Crab (½), Tiger prawns, Mussels, Manilla clams and calamari in a spicy tomato aromatic herb broth with crispy fennel</i>	

**Chef's Tasting Menu \$60**

Trio of Oysters with champagne mignonette  
Grilled tiger prawns with fennel, heirloom tomato salad  
Risotto with Manilla Clams in a spicy tomato sauce  
Petaluma duck breast in a pomegranate sauce  
Warm chocolate torte with Vanilla gelato

**Vegetarian Tasting Menu (Vegan tasting available) \$50**

Heirloom tomato and fennel salad  
Crispy Portobello mushroom with chive aioli  
Grilled vegetable terrine with balsamic glaze  
Risotto with harvest vegetables, pesto sauce  
Homemade sorbet Sampler

Please Inquire about Private Dining, Banquets and catering Programs. For Parties of 6 or more, an 18% gratuity will be automatically added.

Corkage Fee is \$15 **People with weak immune systems should avoid raw shellfish**

Chef Carlo Cavallo is proud to display custom made Bacchus Glass Lights, handmade in the centuries old Venetian glass blowing tradition by local glass artists Frank and Julie Cavaz

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<u>Sparkling</u>	<u>Bottle/Glass</u>	<u>Syrah &amp; Petite Sirah</u>	<u>Bottle/Glass</u>
NV Prosecco	20/5	06 Cline "Los Carneros"	32/8
NV Gloria Ferrer "Blanc de Noirs"	34/7	06 Hughes, "Savannah Vineyard"	36
05 Domaine Carneros	40/10	07 Emery Estate, Sonoma Valley	36/9
		08 Landmark, "Steel Plow", Sonoma	45
		06 Mayo, Petite Sirah, Russian River	55
		01 Arrowood, "Saralee Vineyard"	70
<u>Sauvignon Blanc/ Fume Blanc</u>			
08 Taft Street, Russian River	28		
09 Macleod, Sonoma Valley	28/7	<u>Pinot Noir</u>	
07 Chateau St. Jean, Russian River	36/9	07 Sebastiani, Sonoma Coast	28/7
08 Mayo "Emma Vineyard"	40	08 Leveroni, Sonoma Valley	32/8
		07 Landmark, "Grand Detour"	60
		06 Hanzell, Sonoma Valley	120
<u>Exciting Whites</u>			
08 Albarino, Paco & Lola	32/8	<u>Fantastic Reds</u>	
07 Bianco di Custosa, Monte Fiera	28	07 Audelssa, "Summit", Sonoma Valley	28/7
06 Marco Prelo, "Roero Arneis"	36	07 Sebastiani, Barbera, Sonoma	32/8
09 Pinot Gris, Napoma, Sonoma	28/7	06 Ripasso, Montresor, Vapolicella, Italy	24/6
08 Gewürztraminer, Chateau St. Jean	32/8		
08 Riesling, Taft Street, Russian River	32/8		
07 Viognier, Mayo, Russian River	45		
		<u>Chef Carlo's Private Cellar</u>	
<u>Chardonnay</u>		94 Rosso del Bepi , Guiseppe Quintarelli, Ceri di Negrar	300
08 Sebastiani, Sonoma	28/7	03 Barolo, Cerretto, Bricco Roche	180
09 BR Cohn, Sonoma County	32/8	02 Barolo, Pio Cesare	175
08 Landmark, Overlook	45/11	00 "La Poja", Allegrini, Corvino Veronese	150
08 B.O.V. Vineyards, "Barbed Oak Vineyard"	50	01 Oreno, Tenute Sette Ponti	180
06 Arrowood, Russian River	50	04 Oreno, Tenute Sette Ponti	200
08 Hanzell, Sonoma Valley	80	01 Serpico, Feudi di San Gregorio	140
		98 Solaia, Antinori	300
<u>Meritage (Bordeaux varietal blends)</u>		00 Solaia, Antinori	250
05 Mayo, Meritage "Carlo's Cuvee"	40/10	05 Tignanello, Antinori	160
04 Geyser Peak, "Meritage Reserve"	70	04 Sassicaia, Tenuta San Guido	325
06 Signaterra, "Three Blocks"	60	89 Cabernet Sauvignon, Hanzell, Sonoma Valley	255
06 Chateau St. Jean, Cinq Cepage	75	91 Cabernet Sauvignon, Hanzell, Sonoma Valley	255
03 Chateau de Malleret, Haut-Medoc	55		
05 Continuum, Oakville	250	<u>Large Bottle Format</u>	
		NV Gloria Ferrer "Blanc de Noirs" Carneros	
<u>Cabernet Sauvignon</u>		Rheaboam	275
07 Benziger, Sonoma	28/7	01 Arrowood, Cabernet Sauvignon, Sonoma	
07 Emery Estate, "Unbridled" Sonoma Valley	36/9	Magnum	320
05 Watkins Family, Nuns Cliff Vineyard	50	02 Silver Oak, Cabernet Sauvignon, Alexander valley	
07 BR Cohn, "Olive Hill"	60	Magnum	450
06 Jordan, Sonoma	70	05 Silver Oak, Cabernet Sauvignon, Alexander valley	
05 Antica, "Atlas Peak", Napa	100	Magnum	450
06 Sequoia Grove, Napa Valley	125	03 Kunde, Cabernet Sauvignon, Sonoma Valley	
06 Amapola Creek, "MonteRosso Vineyard"	150	Imperial	400
		06 Sequoia Grove, Cabernet Sauvignon, Rutherford Reserve	
<u>Merlot</u>		Jeroboam	400
06 Sebastiani, Sonoma	28/7	04 Aguinias, Cabernet Sauvignon, Napa Valley	
07 Gundlach Bundschu, Sonoma Valley	36	Jeroboam	130
04 Paradigm, Napa Valley	70	99 Luciano, Chianti Classico "Riserva"	
		Jeroboam	275
<u>Zinfandel</u>		03 Sebastiani, Merlot, Sonoma County	
07 Haraszthy, Sonoma Valley	28/7	Jeroboam	200
07 Cline, Sonoma Valley	32	95 Sebastiani, Merlot, Sonoma County	
05 Mia's, Dry Creek Valley	32	Imperial	400
06 Hughes, "Wild Turkey Vineyard"	36/9		
05 Watkins Family, Nuns Cliff Vineyard	40	<b>Magnum 1.5L = 8 Glasses</b>	
05 Amapola Creek, "MonteRosso Vineyard"	50	<b>Jeroboam 3L = 16 Glasses</b>	
		<b>Rheaboam 5L = 28 Glasses</b>	
		<b>Imperial = 34 Glasses</b>	

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