

# THE LOBSTER

1602 Ocean Avenue • Santa Monica, Ca 90401

Phone: (310) 458-9294 • Fax: (310) 458-9654

**DIAL 1 (800) 774-3663, PRESS 2, ENTER EXT. 496#**

*Menu prices and items subject to change without notice*

## ☞ Lunch Menu ☞

### ☞ Shellfish Cocktails & Appetizers ☞

- The Lobster Oyster Shooter** 4.  
Willipa Bay Oyster, Crop Organic cucumber vodka,  
all the classic accompaniments with a twist
- Fanny Bay Oysters, British Columbia** ½ dz. 14.50
- Malpeque Oysters, Prince Edward Isle** ½ dz. 14.50
- Hood Canal Oysters, Washington** ½ dz. 14.50
- Oyster Sampler** 14.50
- Dungeness Crab "Louis" Cocktail** 15.  
Avocado, cucumber, egg & tomato
- Jumbo Wild Mexican Shrimp Cocktail** 15.
- Lobster Cocktail** 18.  
Warm drawn butter

### ☞ SOUP & SALADS ☞

- Crispy Lemon Calamari** 8.  
Garlic anchovy aioli
- Ahi Carpaccio** 13.  
Sesame marinated onions & tobiko wasabi
- House Made Lemon & Chili Hummus** 8.  
Shrimp salsa, mixed olives, pine nuts & grilled pita bread
- Crab Cake Appetizer** 15.  
Ginger-black bean sauce & Thai squid salad
- Tempura Tiger Prawns** 12.  
Hot Chinese mustard, sweet chili sauce & Ponzu

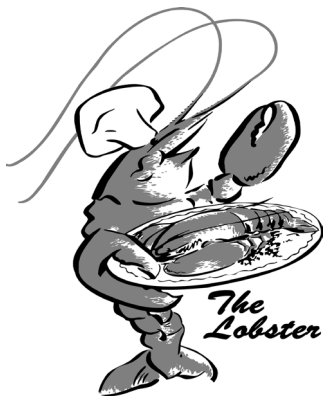
### ☞ ENTRÉE SALADS & SANDWICHES ☞

- Lobster & Manila Clam Chowder** 12.  
Apple wood smoked bacon & fresh thyme
- Organic Baby Greens** 9.  
Mixed greens, sun dried cherries, candied pecans,  
Maytag blue cheese & balsamic vinaigrette
- Caesar Salad** 10.  
Anchovy filets, fresh basil & shaved Parmesan

- Grilled Asparagus Salad** 10.  
Golden beets, heirloom cherry tomatoes, feta cheese &  
green herb vinaigrette
- "BLT" Heirloom Cherry Tomato & Wedge of Iceberg  
Salad** 10.  
Maytag blue cheese dressing & crispy apple wood smoked  
bacon
- Dungeness Crab & Wild Baby Arugula Salad** 12.  
Red flame grapes, shaved parmesan, pine nuts & lemon  
vinaigrette
- "Fishwich"** 12.  
Beer Battered pacific sole, w/ sliced tomato, coleslaw,  
shaved red onion & chiffonade of romaine, tartar sauce &  
julienne fries
- Lobster Melt** 23.  
On toasted English muffin w/ thick sliced heirloom tomato  
& Colby cheese served w/ julienne fries & cole slaw
- "Crunchy" Shrimp Salad** 16.  
Cucumber, peanuts, red and green cabbage, sweet peas,  
carrots, red pepper, soba noodles, spicy greens, ginger  
vinaigrette & tahini dressing
- Lobster Stuffed Avocado** 25.  
Romaine salad in a champagne vinaigrette

### ☞ LOBSTER and SHELLFISH ☞

- Steamed American Lobster** per pound 27.  
Asparagus, roasted potatoes & drawn butter
- Seared Day Boat Sea Scallops** 18.  
Lobster home fries & shrimp bisque sauce
- Jumbo Lump Crab Cakes** 26.  
Sweet white corn salad & chili citrus sour cream
- Dungeness Crab Enchiladas** 16.  
Three cheeses & spicy Caesar salad
- Sweet Shrimp Ravioli & Sautéed Tiger Shrimp** 18.  
In a shrimp & tomato "Scampi" sauce



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## 🌀 FINFISH and OTHER ENTREES 🌀

- Sake Marinated Hawaiian Kapu'a (Sea bass)** 19.  
Sticky brown, almond, shiitake & scallion rice, chili green beans & house teriyaki
- Grilled Catalina White Seabass** 18.  
Whipped potatoes, tiny green beans & green herb sauce
- Grilled New Zealand King Salmon** 19.  
Forbidden black rice risotto, grilled asparagus, tomato ginger compote & curry aioli
- Washington Wild Ling Cod Fish & Chips** 16.  
Cole slaw, julienne fries, house tartar & cocktail sauce
- Simply Grilled Australian Barramundi** 18.  
Baby acorn squash & sautéed spinach
- 3 Peppercorn Seared Rare Pacific Yellowfin Tuna** 19.  
Hearts of palm & shrimp salad, spicy sesame vinaigrette & tobiko wasabi
- Sautéed Pacific Sole** 16.  
Artichokes, lemon, capers, basil, mashed potatoes & steamed asparagus
- Fall Herb Marinated Roasted Half Free Range Chicken** 18.  
Chive whipped potatoes, sautéed spinach & roasted chicken jus

## 🌀 Dinner Menu 🌀

### 🌀 SHELFISH COCKTAILS 🌀

- Jumbo Wild Mexican Shrimp Cocktail** 15.
- Dungeness Crab "Louis" Cocktail** 15.  
Avocado, cucumber, egg & tomato
- Lobster Cocktail** 18.  
Warm drawn butter

## 🌀 OYSTERS 🌀

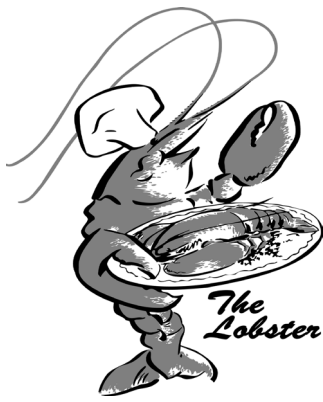
- Malpeque Oysters, Prince Edward Isle** 1/2 dz. 14.50
- Hood Canal Oysters, Washington** 1/2 dz. 14.50
- Fanny Bay Oysters, British Columbia** 1/2 dz. 14.50
- Oyster Sampler** 14.50
- The Lobster Oyster Shooter** 4.  
Hama Hama oyster, Crop Organic cucumber vodka, all the classic accompaniments with a twist

## 🌀 APPETIZERS 🌀

- Crispy Lemon Calamari** 8.  
Garlic anchovy aioli
- Jumbo Lump Crab Cake** 15.  
Ginger-black bean sauce & Thai squid salad
- Tempura Tiger Prawns** 12.  
Hot Chinese mustard, sweet chili sauce & a bit of slaw
- House Made Lemon & Chili Hummus** 8.  
Shrimp salsa, marinated olives, pine nuts & grilled pita bread
- Ahi Carpaccio** 13.  
Sesame marinated onions & tobiko wasabi

## 🌀 SOUPS and SALADS 🌀

- Lobster & Manila Clam Chowder** 12.  
Apple wood smoked bacon & fresh thyme
- Organic Baby Greens** 9.  
Sun dried cherries, candied pecans, Maytag blue cheese & balsamic vinaigrette
- Caesar Salad** 10.  
Anchovy filets, fresh basil & shaved parmesan
- Grilled Asparagus Salad** 10.  
Golden beets, heirloom cherry tomatoes, feta cheese & green herb vinaigrette
- Dungeness Crab & Wild Arugula Salad** 12.  
Red flame grapes, shaved parmesan, pine nuts & lemon vinaigrette
- "BLT" Heirloom Cherry Tomato & Baby Iceberg Salad** 10.  
Maytag blue cheese & crispy apple wood smoked bacon



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## LOBSTER and SHELLFISH

- Steamed American Lobster** per pound 27.  
Asparagus, roasted potatoes & drawn butter
- Pan Roasted 1 ½ # American Lobster** 43.  
Lobster whipped potatoes & Jim Beam sauce
- Seared Day Boat Sea Scallops** 27.  
Lobster home fries & shrimp bisque sauce
- Jumbo Lump Crab Cakes** 26.  
Sweet white corn salad & chili citrus sour cream
- Alaskan King Crab & American Lobster Pasta** 28.  
Fresh black angel hair pasta, Manila clams, black mussels, scallops, tiger shrimp, Seabass Roasted garlic, julienne tomato in a saffron fume blanc

## FINFISH AND OTHER ENTREES

- Prosciutto & Sage Wrapped New England Monkfish** 27.  
Roasted baby brussel sprouts, parsley Pee Wee potatoes & grain mustard hollandaise
- Grilled New Zealand King Salmon** 23.  
Forbidden black rice risotto, grilled asparagus, tomato ginger compote & curry aioli
- Pan Roasted California Halibut** 28.  
Chive whipped potatoes, English peas, tomato & Lobster Sauce Americaine
- Sake Marinated Hawaiian Kapu'a (Sea bass)** 27.  
Sticky brown, almond, shiitake & scallion rice, chili green beans & house teriyaki
- Simply Grilled Australian Barramundi** 26.  
Roasted baby acorn squash & sautéed spinach
- 3 Peppercorn Seared Rare Pacific Yellowfin Tuna** 27.  
Hearts of palm & shrimp salad, spicy sesame vinaigrette & tobiko wasabi
- Sautéed Pacific Sole** 21.  
Artichokes, lemon, capers, basil, mashed potatoes & steamed asparagus

- Dungeness Crab Stuffed Filet Mignon Medallions** 34.  
Wild mushroom gnocchi, sautéed spinach & shrimp brandy sauce
- Grilled 12 oz. New York Strip Steak** 32.  
Sliced vine ripened tomato & truffle parmesan fries
- Fall Herb Marinated Roasted Half Free Range Chicken** 18.  
Chive whipped potatoes, sautéed spinach & roasted chicken jus

## Brunch Menu

The Lobster Brunch is served on Sunday's from 11:00am to 1pm, after which the lunch menu is then offered.

## SHELLFISH COCKTAILS & APPETIZERS

- Dungeness Crab "Louis" Cocktail** 15.  
w/ avocado, cucumber, egg & tomato
- Jumbo Wild Mexican Shrimp Cocktail** 15.
- Lobster Cocktail** 19.  
w/ lemon tarragon aioli
- Crispy Lemon Calamari** 8.  
w/ garlic anchovy aioli
- Copper River Wild King Salmon Sashimi** 15.  
w/ lemon, chili, cilantro & ponzu on the side
- Ahi Carpaccio** 13.  
w/ marinated onions & tobiko wasabi
- Crab Cake Appetizer** 15.  
w/ ginger-black bean sauce & Thai squid salad
- Tempura Tiger Prawns** 12.  
w/ hot Chinese mustard, sweet chili sauce & Ponzu

## SOUP & SALADS

- Lobster & Manila Clam Chowder** 11.  
w/ apple wood smoked bacon & fresh thyme
- House Salad** 8.  
w/ mixed greens, sun dried cherries, candied pecans, Maytag blue cheese & balsamic vinaigrette
- Black Cherokee & Pineapple Heirloom Tomato Salad** 8.  
w/ balsamic marinated fennel, arugula & Greek feta cheese



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## **Kitchen Sink Chopped Salad**

w/ roasted golden beets, artichokes, cherry tomatoes, hearts of palm, sweet peas, garbanzo beans & rosemary ranch on the side

## **Caesar Salad**

w/ anchovy filets, fresh basil & shaved Grana Parmesan

## **Cherry Tomato & Wedge of Iceberg Salad**

w/ Maytag blue cheese dressing & crispy apple wood smoked bacon

## **Dungeness Crab & Wild Baby Arugula Salad**

w/ red flame grapes, shaved parmesan, pine nuts & lemon vinaigrette

## **9. Strawberry "Shortcake"**

Camarosa strawberries, lavender cake & crème fraiche sabayon

## **Framstand Blackberry Cobbler**

## **9. Sweet scone crumble, pecan streusel & vanilla ice cream**

## **Hot Chocolate Mousse**

## **10. Salted peanut caramel, almond lollipop & chocolate ice cream**

## **Buttermilk Panna Cotta**

Berry salad, sorbet & lemon sandwich cookies

## **Handmade Ice Creams**

## **Ciao Bella Sorbet**

Pastry Chef David James

## ENTREE SALADS

### **"Crunchy" Shrimp Salad**

w/ cucumber, peanuts, red and green cabbage, edamame, carrots, red pepper, soba noodles, spicy greens, ginger vinaigrette & tahini dressing

### **Lobster Stuffed Avocado Salad**

w/ romaine salad, heirloom cherry tomato & champagne vinaigrette

### **Grilled Chicken Spicy Caesar Salad**

6 oz chicken breast tossed with our spicy southwestern Caesar w/ toasted pumpkin seeds, tomatoes and crispy tortilla strips

16.

25.

15.

## COFFEE DRINKS

9.00

### **Lobster Mocha Roca**

Freshly ground coffee laced with Amaretto and chocolate liqueur topped with whipped cream

### **Boardwalk Blast**

Freshly ground coffee laced with Baileys, Kahlúa and 151 Rum topped with whipped cream

### **Pier Pressure**

Freshly ground espresso coffee laced with coffee liqueur topped with whipped cream

### **Jamaican Sunset**

Freshly ground coffee laced with Tia Maria topped with whipped cream

## Dessert Menu

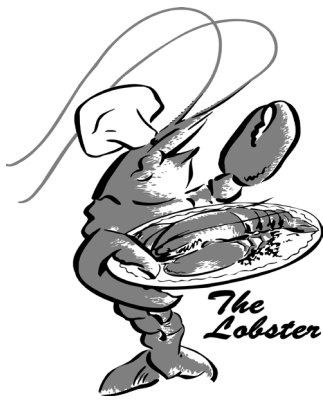
9.00

### **Chocolate Bread Pudding**

Hot fudge sauce, sweet cream & vanilla ice cream

### **Toasted macadamia Financier**

Rum caramelized pineapple, crème fraiche sabayon & ice cream



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## WINES

### RED

#### PINOTS

**Regis Bouvier, "En Montre Cul",**  
Burgundy, France

**Ken Wright, "McCrone",**  
Yamill-Carlton, Oregon

**Domaine Drouhin, "Laurene",**  
Dundee Hills, Oregon

**Iron Horse,**  
Sonoma County-Green Valley

**Wild Horse,**  
Central Coast

**Melville, "Verna's",**  
Santa Barbara County

**Hitching Post, "Highliner",**  
Santa Barbara County

**Brewer-Clifton, "Clos Pepe",**  
Sta. Rita Hills, Santa Barbara

**Merry Edwards, "Olivet Lane",**  
Russian River Valley, Sonoma (Magnum 1.5 Ltr)

**Ghislaine Barthod, "Les Bons Bâtons",**  
Burgundy, France

**Pierre Guillemot, Savigny-Serpentières 1er Cru, Burgundy,**  
France

**François Bertheau, Chambolle-Musigny 1er Cru, Burgundy**  
France

**Bouchard Père & Fils, Vosne-Romanée,**  
Burgundy, France

**Maume, "En Pallud", Gevrey-Chambertin,**  
Burgundy, France

**Rene Bouvier, Charmes-Chambertin Grand Cru,**  
Burgundy, France

**Bizot, Vosne-Romanée,**  
Burgundy, France

**Méo-Camuzet, Nuit Saint Georges 1er Cru,**  
Burgundy, France

**Ghislaine Barthod, "Les Véroilles", Chambolle Mousigny**  
1er Cru,  
Burgundy, France 2005

**Romanée-Conti, "Cuvée Duvault-Blochot",**  
Vosne-Romanée 1er Cru,  
Burgundy, France 1999

2006 **Romanée-Conti, Grands Echézeaux Grand Cru, Burgundy,**  
France 2004

2007 **Ostertag, "Fronholz",**  
Alsace, France 2005

2005 **Felton Road, Central Otago, South Island,**  
New Zealand (Screw Cap) 2007

2006

#### MERLOT

2006 **Freemark Abbey, Rutherford,**  
Napa Valley 2004

2007 **Pine Ridge, "Crimson Creek",**  
Napa Valley 2006

2007 **Barnett, Spring Mountain District,**  
Napa Valley 2004

2006

#### CABERNET SAUVIGNON

2006 **Hawk Crest,**  
California 2005

**Trefethen, Oak Knoll District,**  
Napa Valley 2005

**Silver Oak,**  
Alexander Valley, Sonoma 2004

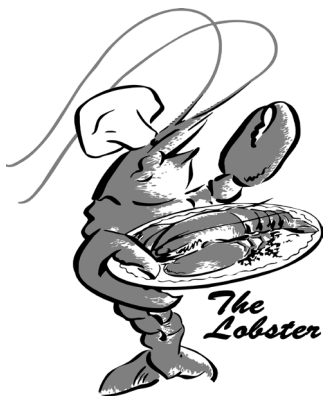
**Del Bondio, Rutherford,**  
Napa Valley 2005

**Groth, Oakville,**  
Napa Valley 2005

**Shafer, "One Point Five", Stags Leap District,**  
Napa Valley 2005

**Shafer, "Hillside Select", Stags Leap District,**  
Napa Valley 2004

**La Capilla,**  
Paso Robles 2005



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## BLEND

**Cabernet/Merlot/Syrah/Malbec: Stella Maris, Columbia Valley, Washington** 2004

**Cabernet/Cab Franc/Merlot: Miner Family, "Aia", Napa Valley** 2005

**Merlot/Cab/Cab Franc: Cain, "Cain Cuveé", Napa Valley NV4** (2003/2004 Blend)

**Merlot/Cab/Cab Franc: Robert Sinskey, "Point of View", Napa Valley** 2005

**Syrah/Cabernet Sauvignon: Justin, "Savant", Paso Robles** 2006

**Cabernet/Petit Verdot/Merlot/Cabernet Franc/Malbec: Cain, "Cain 5", Napa Valley** 2004

**Cab/Merlot/Cab Franc/Malbec/P.Verdot: Mondavi/Rothschild, "Opus One", Napa Valley** 2004

**Cabernet/Merlot/P.Verdot/Malbec: Joseph Phelps, "Insignia", Napa Valley** 2004

**Corvina/Rondinella/Molinara: Tommasi, Amarone della Valpolicella Classico, Veneto, Italy** 2003

**Carignan/Grenache/Cabernet: Alvaro Palacios, "Les Terrasses", Priorat, Spain** 2005

**Mourvedre/Grenache/Counoise/Syrah: Chateau De Beaucastel, Chateauneuf-du-Pape, Rhone, France** 2003

**Cab/Merlot/Petite Verdot: Lafite Rothschild, Pauillac, Bordeaux, France** 2004

**Barbera: Michele Chiarlo, "Le Orme", Superiore, Asti, Piedmont, Italy** 2005

**Zinfandel: Peachy Canyon, "Westside", Paso Robles** 2006

**Syrah: Clautiere, Paso Robles** 2004

**Petite Sirah: Stephen Ross, "Tomann Station", Napa Valley** 2004

**Sangiovese: La Torre, "Rosso", Tuscany, Italy** 2005

**Zinfandel: Ridge, "York Creek", California** 2006

**Syrah: Alban, Central Coast** 2005

**Shiraz: Penfolds, "Grange", South Australia, Australia** 2002

**Cabernet Franc: Breton, "Trinch", Bourgueil, Loire, France** 2007

**Syrah: M.Chapoutier, "Petite Ruche", Crozes-Hermitage, Rhone, France** 2006

**Gamay Noir: Jean Foillard, "Côte du Py", Beaujolais, Morgon, France** 2006

**Dolcetto: Sandrone, Alba, Piedmont, Italy** 2006

**Sangiovese: Podere le Boncie, "Le Trame", Chianti, Classico, Tuscany, Italy** 2004

**Sangiovese Grosso: Salvioni, Rosso di Montalcino, Montalcino, Italy** 2005

**Nebbiolo: Dante Rivetti, "Bricco de Neueis", Riserva, Barbaresco, Piedmont, Italy** 1996

**Nebbiolo: Giuseppe Mascarello, "Monprivato", Barolo, Piedmont, Italy** 1999

**Sangiovese Grosso: Salvioni, Brunello di Montalcino, Montalcino, Italy** 2003

**Blafränkisch: Wenzel, "Bandkraften", Rust, Burgenland, Austria** 2002

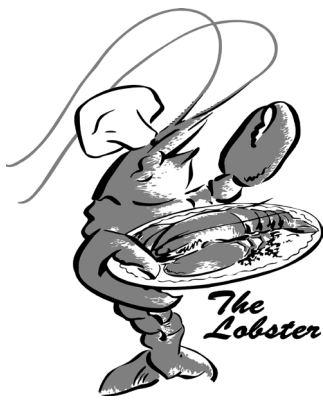
**Tempranillo: Flor de Pingus, Ribera del Duero, Spain** 2005

## OTHER SINGLE VARIETALS

**Barbera: Michele Chiarlo, "Le Orme", Superiore, Asti, Piedmont, Italy** 2005

**Zinfandel: Peachy Canyon, "Westside", Paso Robles** 2006

**Syrah: Clautiere, Paso Robles** 2004



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**Petite Sirah:** Stephen Ross, "Tomann Station",  
Napa Valley 2004

**Sangiovese:** La Torre, "Rosso",  
Tuscany, Italy 2005

**Zinfandel:** Ridge, "York Creek",  
California 2006

**Syrah:** Alban,  
Central Coast 2005

**Shiraz:** Penfolds, "Grange", South Australia,  
Australia 2002

**Cabernet Franc:** Breton, "Trinch", Bourgueil, Loire,  
France 2007

**Syrah:** M.Chapoutier, "Petite Ruche", Crozes-Hermitage,  
Rhone, France 2006

**Gamay Noir:** Jean Foillard, "Côte du Py", Beaujolais,  
Morgon, France 2006

**Dolcetto:** Sandrone, Alba, Piedmont,  
Italy 2006

**Sangiovese:** Podere le Boncie, "Le Trame", Chianti, Classico,  
Tuscany, Italy 2004

**Sangiovese Grosso:** Salvioni, Rosso di Montalcino,  
Montalcino, Italy 2005

**Nebbiolo:** Dante Rivetti, "Bricco de Neueis", Riserva,  
Barbaresco,  
Piedmont, Italy 1996

**Nebbiolo:** Giuseppe Mascarello, "Monprivato", Barolo,  
Piedmont, Italy 1999

**Sangiovese Grosso:** Salvioni, Brunello di Montalcino,  
Montalcino, Italy 2003

**Blafränkisch:** Wenzel, "Bandkraften", Rust, Burgenland,  
Austria 2002

**Tempranillo:** Flor de Pingus, Ribera del Duero,  
Spain 2005

## HALF BOTTLES

**Merlot:** Shafer, Napa Valley 2006 Cab/Merlot/Cab Franc/  
**Malbec/P.Verdot:** Mondavi/Rothschild, "Opus One",  
Napa Valley 2005

**Sangiovese:** Fontodi, Classico, chianti,  
Tuscany, Italy 2005

**Grenache/mourvedre/Syrah:** Pierre Usseglio,  
Chateauneuf-du-Pape,  
Rhone, France 2005

## WHITE

### SPARKLING WINE

**Prosecco:** Canella, Prosecco di Conegliano,  
Veneto Italy N.V.

**Chardonnay/Pinot Noir:** Roederer Estate, Anderson Valley,  
Mendocino N.V.

### CHAMPAGNE

**Chardonnay/Pinot Noir/Pinot Meunier:** Taittinger, "Cuvée  
Prestige",  
Brut, Reims N.V.

**Pinot Noir/Chardonnay/Pinot Meunier:** Bollinger, "Special  
Cuvée", Brut,  
Ay N.V.

**Chardonnay/Pinot Noir:** Gosset, "Grand Millésime",  
Brut, Ay 1999

**Chardonnay/Pinot Noir:** Moet et Chandon, "Dom  
Perignon",  
Brut, Epernay 1999

**Pinot Noir/ Chardonnay:** Louis Roederer, "Cristal",  
Brut, Reims 2000

**Pinot Noir/Chardonnay/Pinot Meunier:** Nicolas Feuillatte,  
"Brut Rosé",  
Epernay N.V. (Rose')

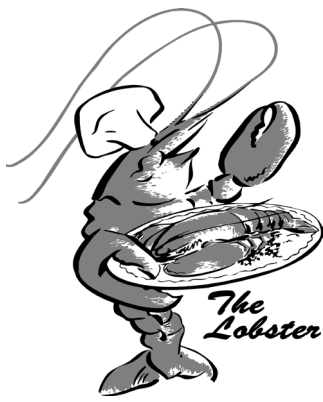
**Chardonnay/Pinot Noir:** Camille Savès, "Brut Rosé",  
Bouzy N.V. (Rose')

**Pinot Noir:** Laurent Perrier, "Brut Rosé",  
Reims N.V. (Rose')

### SAUVIGNON BLANC

**Oyster Bay, Marlborough, South Island,**  
New Zealand 2008

**Mason, (Screw Cap)**  
Napa Valley 2006



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**Hippolyte Reverdy, Sancerre,**  
*Loire, France*

**Groth,**  
*Napa Valley*

## PINOT GRIGIO/PINOT GRIS

**Riff by Alois Lageder, Friuli,**  
*Italy*

**King Estate,**  
*Oregon*

**Santa Maddalena, Alto Adige,**  
*Italy*

**Chalk Hill, "North Slope", Chalk Hill,**  
*Sonoma*

**Ostertag, "Fronholz",**  
*Alsace, France*

## RIESLING

**Mönchhof, "Ürzig Würzgarten", Spätlese, Mosel-Saar-Ruwer,**  
*Germany*

**Fritz Haag, "Brauneberger Juffer", Kabinett,**  
**Mosel-Saar-Ruwer, (Screw Cap)**  
*Germany*

**Künstler, "Stielweg", Spätlese, Rheingau,**  
*Germany*

**Karthäuserhof, "â,,-13", Auslese, Mosel-Saar-Ruwer,**  
*Germany*

**Freie Weingartner, "Achleiten-Cuvée Falstaff" Wachau,**  
*Austria*

**Clos Clare, Clare Valley, South Australia, (Screw Cap)**  
*Australia*

**Grosset, "Polish Hill", Clare Valley,**  
**South Australia, (Screw Cap)**  
*Australia*

## CHARDONNAY

**J. Lohr, "Riverstone", Arroyo Seco,**  
*Monterey*

2007 **Barons de Rothschild (Lafite), "Aussières",**  
*France* 2006

2007 **Domaine de la Cadette, "La Châtelaine", Vezelay,**  
*Burgundy* 2007

**Talbott, "Sleepy Hollow Vineyard",**  
*Monterey County* 2005

2006 **Cakebread,**  
*Napa Valley* 2007

2006 **Kistler, "Les Noisetiers",**  
*Sonoma Coast* 2007

2006 **Domain Drouhin, "Arthur",**  
*Dundee Hills, Oregon* 2006

2005 **Iron Horse,**  
*Sonoma County* 2005

2004 **Ferrari Carano, Alexander Valley,**  
*Sonoma County* 2006

**Patz & Hall, "Durell Vineyard",**  
*Sonoma Valley* 2006

2003 **Kistler, "McCrea Vineyard-Athearn Estate",**  
*Sonoma Mountains* 2006

2006 **Lioco, "Michaud Vineyard",**  
*Chalone, Monterey* 2006

2006 **Foley, "Rancho Santa Rosa", Sta. Rita Hills,**  
*Santa Barbara* 2006

1999 **Ojai, "Bien Nacido Vineyard",**  
*Santa Maria Valley, Santa Barbara* 2007

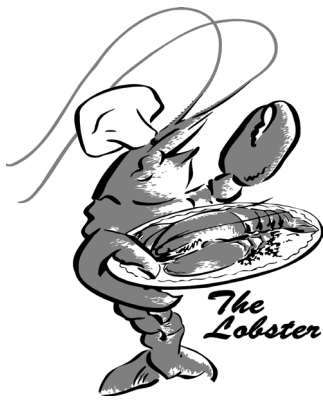
1990 **Brewer-Clifton, Sta. Rita Hills,**  
*Santa Barbara* 2007

1982 **Daniel-Etienne Defaix, "Côte de Lechet",**  
**Chablis 1er Cru,**  
*Burgundy, France* 2000

2006 **Comtesse B.Cherisey, "Les Chalumeaux",**  
**Puligny-Montrachet 1er cru,**  
*Burgundy, Fr.* 2005

2006 **François Raveneau, "Monts Mains", Chablis 1er Cru,**  
*Burgundy, France* 2006

2007 **J.-F. Coche-Dury, Mersault,**  
*Burgundy France* 2006



# THE LOBSTER

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*Menu prices and items subject to change without notice*

**François Raveneau, "Blanchot", Chablis Grand Cru,**  
*Burgundy, France* 2006

**Philippe Colin, Chevalier-Montrachet Grand Cru,**  
*Burgundy, France* 2006

## OTHER VARIETALS & BLENDS

**Pinot Grigio: Riff by Alois Lageder,**  
*Friuli, Italy* 2007

**Albariño: Martin Códax, Rías Baixas,**  
*Galicia, Spain* 2006

**Pinot Grigio: King Estate,**  
*Oregon* 2007

**Roussanne/Clairette Failenc St. Marie, "Pas des Louves"**  
*Corbieres, Languedoc, Fr.* 2007

**Sauv Blanc/Semillon/Chardonnay: Caymus,**  
**"Conundrum", (Screw Cap)**  
*California* 2007

**Vioigner: Bridlewood, "Reserve",**  
*Central Coast* 2007

**Roussanne/Marsanne/Muscat: Roshambo: "Scissors",**  
*North Coast, Sonoma* 2005

**Vioigner: Alban,**  
*Edna Valley, San Luis Obispo* 2007

**Pinot Gris: Lucien Albrecht, "Cuvée Romanus",**  
*Alsace, France* 2007

**Gros Manseng/Petit Manseng/Petit Courbu: Arretxea,**  
**"Hegoxuri", Iroulégu, Pays**  
*Basque, France* 2006

**Marsanne/Cairette/Ugni: Domaine du Bagnol, Cassis,**  
*Provence, France* 2006

**Chenin Blanc: Foreau, Sec, Vouvray,**  
*Loire, France* 2004

**Muscat: Ostertag, "Fronholz",**  
*Alsace, France* 2006

**Gewurtztraminer: Weinbach, "Réserve Personnelle", Clos**  
**des Capucins,**  
*Alsace, France* 2006

**Clairette/Grenache Bl./Marsanne: Vieux Télégraphe, "La**  
**Crau", Chateauneuf du Pape,**  
*Rhone, France* 2007

**Roussanne/Marsanne/Chard: Grange des Pères, Vin de**  
**Pays de l'Herault, Languedoc,**  
*France* 2004

**Grenache/Mourvedre/Cinsault: Simone, Palette, (Rose')**  
*Provence, France* 2007

**Riesling/Tramirer: Hahnühle, Spätlese, Nahe, (Glass Cap)**  
*Germany* 2005

**Grüner Veltliner: Gritsch "Singerriedel", Federspiel, (Screw Cap)**  
*Wachau, Austria* 2007

**Verdejo : José pariente, Rueda,**  
*Spain* 2007

**Müller Thurgau: Graziano Fontana,**  
*Trentino, Italy* 2006

**Greco: Villa Raiano, Greco di Tufo,**  
*Campania, Italy* 2006

## HALF BOTTLES

**P.Noir/Chard/P.Meunier: Henriot, "Souverain", Brut,**  
**Reims, Champagne,**  
*France N.V.*

**Roussanne/Grenache Bl./Picpoul: Tablas Creek, "Espirit**  
**de Beucastel",**  
*Paso Robles* 2006

**Chardonnay: Paul Hobbs,**  
*Russian River Valley, Sonoma* 2005

**Sauvignon Blanc: Philippe Gilbert, Menetou-Salon,**  
*Loire, France* 2006

**Mourvedre/Cinsault/Carignane: Tempier, Bandol, (Rose')**  
*Provence, France* 2007

**Chardonnay: Bouchard Père & Fils, Corton-Charlemagne**  
**Grand Cru,**  
*Burgundy, France* 2005

**Pedro Ximenez: Viñedos de Ithaca, "Odysseus", Priorat, (500 ml)**  
*Spain* 2005

**Riesling: Robert Weil, "Kiedrich Gräfenberg", Auslese,**  
*Rheingau, Germany* 2006