



THE
LANDING

WINE | COCKTAILS | BEER

CHAMPANGE AND SPARKLING WINES

| | SPLIT | GLASS | BOTTLE |
|--|-------|-------|--------|
| La Marca, Prosecco, Italy | 12 | | |
| Chandon, Rose, California | 17 | | 60 |
| Prosecco, Cá di Rojo, Mito Extra Dry, Italy | | | 36 |
| Veuve Clicquot "Yellow Label, Champagne France | | | 125 |
| Golden eye rose | | | 75 |

WHITE WINES

| | | GLASS | BOTTLE |
|---|--|-------|--------|
| Pinot Grigio, Lagaria, Italy | | 10 | 40 |
| Albarino, Martin Codax, Spain | | 12 | 48 |
| Sauvignon Blanc, Oyster Bay, New Zealand | | 10 | 40 |
| Sauvignon Blanc, Rombauer, caneros | | 17 | 65 |
| Vino Bianco, Verdicchio/Chardonnay, Opici, "The Fish Bottle," Italy | | 10 | 40 |
| Sancerre, Loire Valley, France | | 18 | 72 |
| Chardonnay, Domaine Bernier, Loire, France | | 10 | 40 |
| Chardonnay, La Crema, California | | 11 | 44 |
| Chardonnay, Decoy by Duckhorn, California | | 12 | 48 |
| Chardonnay, Post & Beam by Far Niente, Napa | | 16 | 64 |
| Chardonnay, Grgich Hills, Napa California | | | 68 |
| Chardonnay, Rombauer, Caneros | | | 75 |
| Chardonnay, Far Niente, Napa California | | | 125 |

ROSE

| | | GLASS | BOTTLE |
|--|--|-------|--------|
| Domaine Laroque, Cite de Carcassonne, France | | 11 | 40 |
| Miraval, Cotes de Provence, France | | 14 | 56 |

RED WINES

| | | GLASS | BOTTLE |
|--|--|-------|--------|
| Pinot Noir, Laroque, Cite de Caracassonne, France | | 10 | 40 |
| Pinot Noir, Decoy by Duckhorn, California | | 12 | 44 |
| Pinot Noir, Bella Glos "Dairyman" Russian River, California | | | 75 |
| Bordeaux, Chateau, Freynelle, France | | 14 | 56 |
| Margaux, Ch Deyrem Valentin, France | | | 70 |
| Malbec, MDZ, Argentina | | 10 | 40 |
| Merlot, Rodney Strong, Sonoma, California | | 12 | 48 |
| Chianti, Querceto, Chianti Classico | | 11 | 40 |
| Super Tuscan, Il Civettaio, Poggio al Commissario Rosso, Italy | | 14 | 56 |
| Cabernet Sauvignon, Dante, California | | 10 | 40 |
| Cabernet Sauvignon, The Stag, Paso Robles, California | | 12 | 48 |
| Cabernet Sauvignon, Post & Beam by Far Niente, Napa California | | 20 | 80 |

CRAFTED COCKTAILS

POMEGRANATE MARTINI

Absolut Citron Vodka, Pama liquor, pomegranate juice & lemon

TERRI-TINI

Absolut Pear Vodka, ginger liquor, lemon & pear juice

DARK & STORMY

Goslings Ginger Beer & Goslings Black Seal Rum

CRYSTAL PAINKILLER

We blend Pusser's Rum, pineapple and oranges juices with coconut cream then we clarified it by removing the color while leaving all the flavors... finished fresh nutmeg

DRAGON FRUIT COLADA

Rumson's gold rum, dragon fruit, coconut cream, pineapple & lemon juice

STRAWBERRY LEMONGRASS DAIQUARI

Rumson's gold, triple sec, strawberry, lemongrass syrup & fresh lime juices, finished with vanilla foam

BANANA BREAD OLD FASHIONED

Brown butter washed bourbon, banana liquor, brown sugar syrup & black walnut bitters

HONEY LAVANDER BEE'S KNEES

Empress 1908 Gin, honey lavender syrup, lemon juice

CATALINA WINE MIXER

Fresh berries & citrus steeped in brandy, schnapps, fruit juices & vino. Red & White available

ENGLISH ROSE GARDEN

House made elderflower rose liquor, sparkling wine, seltzer & a splash of Aperol

BLACK MARKET MANHATTAN

Makers mark bourbon, orange cinnamon tea infused sweet vermouth & angostura bitters

SULTRY GHOST

Ghost Tequila, triple sec, pineapple juice, hibiscus tea, mango syrup, finished with lime juice

BLACKBERRY GINGER SHRUB

Sparkling wine combined with fresh blackberries macerated in local artisanal blackberry ginger vinegar & organic lemon juice. Served on ice

ON TAP

Green Head IPA
Harpoon IPA
Jack's Abby House Lager
Down east Cider
Bent Water Sluice Juice
Switchback Ale
Sam Seasonal
Guinness
Beer of the week

BOTTLES & CANS

Nite Lite Night Shift Brew
Rice Lager E. Regiment
Galaxy Hops E. Regiment
Miller Lite
Heineken
Corona
Mich Ultra
Pacifico
Nutrl Pineapple Seltzer
Athletic (non alcoholic)



TORTILLA SOUP

SOPA DE TORTILLA WITH CILANTRO
SALAD AVOCADO AND CREMA
MEXICANA 15

LOBSTER ROLL

WITH FRENCH FRIES MKT

CLAM CHOWDER

Clams, celery, bacon, onions, cream 14

OYSTERS ON THE HALF SHELL

With cocktail and mignonette 3.75 each

GRILLED OYSTERS

With lime and sriracha butter & garlic 16

THE BURGER

With cheddar cheese, lettuce, tomato, onion, bacon &
sweet pepper relish
\$19

TUNA TARTARE

With pickled ginger and bonito flakes...taro root
chips 21

CEASAR SALAD

With croutons, anchovies & shaved parmesean 14

CRABCAKE

With Colman's mustard sauce and pickled mustard
seeds...light greens 23

TEMPURA GREEN BEANS

With garlic aioli and asian dipping sauce 14

FRIED CALAMARI

With chipotle aioli and hot pomodoro 19

Please inform your server of any food allergies before
ordering.

consumer advisory for mercury in seafood and fish