

Liquidity WINE LIST

WHITE

LIQUIDITY CHARDONNAY 74 52

Bright, rich and textured. Ripe tropical fruit, blood orange and citrus blossom notes.

Pairs well with fresh oysters.

LIQUIDITY VIOGNIER 74 45

Aromatic and fresh. White flowers, jasmine, citrus peel, and stone fruits, with pleasant minerality.

Pairs well with lobster in the springtime.

ROSÉ

LIQUIDITY ROSÉ 70 56

Playful and juicy. Made from Cabernet Franc. Sunny notes of guava, fresh peaches, rhubarb, and a touch of spice.

Pairs well with seafood, fresh salad, and good company.

RED

LIQUIDITY PINOT NOIR 74 60

Fruity and earthy. Red berries, forest herbs and minerality, with velvety smooth tannins.

Pairs well with Brome Lake Duck and Hunter's Chicken.

LIQUIDITY MERLOT 74 52

Bright and Complex. Dark berries and black tea on the nose leading to a palate of red fruits and cocoa.

Pairs well with Beef Tenderloin and Bison Short Ribs.

LIQUIDITY DIVIDEND 77 47

Depth and Elegance. A Bordeaux blend of 50% Cabernet Sauvignon. Wild strawberry, licorice, fennel, soft tannins.

Pairs well with Bison Tenderloin and New York Steak.

FRESH OYSTERS

fresh horseradish, lemon, mignonette *gf, df*

\$4.50/ea

on the half shell • sold by the half dozen

THAI LOBSTER BISQUE

lemongrass, coconut, lime leaf *gf, df*

\$22

LOBSTER POTSTICKERS

(5) celery, pistachio, chili crisp

\$27

LOBSTER GNOCCHI DIAVOLO

spicy tomato, cream, reggiano, sugar peas

\$35

LOBSTER THERMIDOR

1/2 lobster gratinée, mornay sauce, potatoes, greens

\$59

add 8oz tenderloin **+\$49**

ADD TO ANY DISH

LOBSTER TAIL

broiled lobster, drawn garlic butter *gf*

\$41

gf gluten free *df* dairy free

Groups of 6 or more may be subject to an 18% gratuity