

GIUSEPPE TENTORI'S

# FISH & **GT** OYSTER

## COLD

- SEAFOOD TOWER ..... MP
- CAVIAR SERVICE ..... MP
- TUNA POKE preserved mango, cucumber, black sesame ..... 15
- SHRIMP BRUSCHETTA avocado, toasted pistachio, grapefruit, cilantro ..... 11

## SOUPS & SALADS

- CLAM CHOWDER (8 oz) Nueske's bacon, house-made oyster crackers..... 11
- THAI COCONUT SOUP shrimp, mussels, tomato couscous ..... 12
- GRILLED CAESAR SALAD romaine hearts, cherry tomatoes, parmesan, oyster crouton..... 13
- FIVE GRAIN SALAD cashew, smoked salmon, poached egg yolk..... 13
- SEARED TUNA SALAD red potato, egg, haricot verts, cider mustard dressing ..... 14

## LUNCH COMBO

- HALF TUNA BLT, HALF PANINI or HALF FISH SANDWICH with cabbage slaw, clam chowder ..... 12

## HOT

- FISH TACO garlic marinade, chipotle aioli, chicharron ..... 13
- EGGPLANT tofu, plum hoisin sauce, cashews, thai basil ..... 9
- FISH AND CHIPS beer battered cod, steak fries, malt vinegar, dill pickle remoulade ..... 13
- BRANZINO tomato panzanella, charred scallion vinaigrette, fennel ..... 18
- MUSSELS roasted tomato, basil, ciabatta ..... 17
- CRISPY CHICKEN THIGH zucchini latke, shiitake, smoked buttermilk dressing ..... 16
- GT "MAC AND CHEESE" lobster, english peas ..... 19

## DESSERTS

- BANANA BROWNIE praline mousseline, candied hazelnuts, brûléed bananas, amaranth streusel, rum ice cream ..... 9
- KEY LIME PIE raspberry meringue, vanilla whip, gin and tonic sorbet ..... 9
- NECTARINE UPSIDE DOWN TART brioche, goat cheese sweet cream, pickled nectarine, pepita streusel, blackberry sorbet ..... 9
- CARROT CAKE pineapple, coconut ice cream, orange cream cheese, coconut tuile, thyme ..... 9
- BLUEBERRY CORN MERINGUE sweet corn puree, corn ice cream, blueberry lavender granita, lime tapioca ..... 9

## SANDWICHES

- OYSTER PO'BOY SLIDER kimchi, peanuts ..... 5 ea
- FISH SANDWICH grilled or fried on a tuscan roll, remoulade, BBQ chips ..... 13
- SMOKED WHITEFISH PANINI prosciutto, piquillo peppers, caramelized shallot aioli ..... 12
- TUNA BLT avocado, fried pickle ..... 13
- MAINE LOBSTER ROLL fried onion, pickled vegetables ..... MP

*Join us for brunch!*

**SATURDAYS & SUNDAYS**  
10:00AM TO 2:30PM

## BY THE GLASS

### SAKE

Tamajiman (Junmai Daiginjo)..... 12

### BUBBLES

PORTELL Cava Brut, Catalonia, NV ..... 10/40

VILLA SANDI Prosecco Rose, Veneto, IT NV ..... 12/48

SCHRAMSBERG Mirabelle, California '12 ..... 18/72

RUINART Blanc de Blancs, Champagne, FR NV..... 25/125

### WHITE

Rose CH. HAUT-SARTHES Bergerac, France '14 ..... 10/40

Chenin Blanc CAVE DE SAUMUR Saumur, FR '14 ..... 11/44

Grenache Blanc CONDE DE VALDEMAR Rioja, SP '13 ..... 12/48

Chardonnay BUEHLER Russian River, CA '13 ..... 14/56

Sauvignon Blanc CLOS LA MAURASSE, Bordeaux, FR '12 ..... 12/48

Sauvignon Blanc DOG POINT Marlborough, NZ '14 ..... 14/56

Gruner Veltliner SALOMON UNDHOF Kremstal, Austria '11 ..... 11/44

### RED

Pinot Noir BENCH Sonoma Coast, CA '13 ..... 13/52

Nero d'Avola CUSUMANO Sicily, IT '13 ..... 10/40

Mazuelo/Syrah/Garnacha BLAU Montsant, SP '12 ..... 12/48

Granache/Syrah Blend LOUIS BERNARD Cote-Du-Rhone, FR ..... 12/48

Bordeaux Blend CHATEAU MANDRINE Bordeaux, FR '09 ..... 12/48

Tempranillo MARQUES DE VARGAS Rioja, SP '11 ..... 15/60

Cabernet Sauvignon THREE SAINTS Santa Barbara, CA '11 ..... 14/56

## AGUAS FRESCAS

### DOIN THYME

Grapefruit, Thyme, Ginger Beer  
*Bankers Lunch: Ketel One | Ford's*

### BRING ME SUNSHINE

Pineapple, Basil  
*Bankers Lunch: Maestro Tequila | Ford's*

### NO HITTER

Strawberry Shrub, Pink Peppercom  
*Bankers Lunch: Ketel One | Dickel Bourbon*

Agua Fresca .... 5 | Bankers Lunch .... 10

## COCKTAIL

### THE WAITLIST

Ketel One Vodka, Elderflower Liqueur, Grapefruit, Lime, Bitters

### OLD DOG, NEW TRICKS

Ketel One Vodka, Pear Liqueur, Lemon, Green Tea Syrup

### ON THE UP AND UP

La Caravedo Pisco, Green Chartreuse, Lime, Basil

### CLEAN BREAK

Ford's Gin, Pimm's No. 1, Cucumber, Grapefruit Oil, Peychaud's Bitters

### BILLS TO PAY

Finn's Gin, Saler's Apéritif, Grapefruit, Celery Bitters

### SAZERAC

Dickel Rye, Peychaud's Bitters, Lemon, Absinthe

### HOLY MOLE

Maestro Dobel Tequila, Mezcal, Cinnamon, Tamarind, Lime

### SAILOR MOUTH

Brugal Rum, Aperol, Orgeat Almond Syrup, Citrus, Bitters

### BANANA HAMMOCK

Jim Beam Bonded, Banane du Bresil, Pineapple, Cinnamon, Bitters

### OLD TIMER

Old Forester, Zucca Amaro, Campari, Cocchi di Torino

ALL COCKTAILS 12

## BEER

### Draught

3 Sheeps	IPA	6.2%	9
Ballast Point	CALICO	5.5%	9
Lagunitas	PILSNER	6.2%	9
Moody Tongue	SHOCKED APRICOT BELGIAN ALE	6.0%	9

### Bottle

Beck's	N/A	0%	5
Bud Light	PALE LAGER	4.2%	5
Stella Artois	PILSNER	5.2%	6
Krombacher	PILSNER	4.8%	5
Goose Island	MATILDA	7%	11
Goose Island	SOFIE	6.5%	11
Duvel	BELGIAN ALE	8.5%	12
Lagunitas	LITTLE SUMPIN' SUMPIN'	7.5%	6
New Belgium	ABBEY ALE	7%	6
Stone	IPA	6.9%	6
Founder's	DIRTY BASTARD	8.5%	8
North Coast	PUCK PETITE SAISON	4%	6
North Coast	OLD RASPUTIN IMPERIAL STOUT	9%	10
Moody Tongue	SHAVED BLACK TRUFFLE PILSNER	5%	90