

## Appetizers

<b>TUNA POKE</b> .....	16
Ahi Tuna, Soy Citrus, Sesame, Avocado, Cucumber, Togarashi Chips*	
<b>R.I. CALAMARI</b> .....	15
Fried Artichoke, Marinara, Sweet Basil Aioli	
<b>EGGPLANT FRIES</b> .....	10
Aioli, Local Honey, Pecorino	
<b>FLATBREAD BIANCA</b> .....	12
House Ricotta, Mozzarella, Pecorino, Roasted Garlic, Pontano Micro Basil	
<b>HOUSE SMOKED WAHOO DIP</b> .....	15
Crispy Garlic Flatbread, Mixed Pickles, Charred Lemon	
<b>WHITE BEAN HUMMUS VG</b> .....	13
Warm Naan Bread, Tomato-Olive-Cucumber Salad, Baby Carrots, Chili Oil	
<b>CARIBBEAN LOBSTER CEVICHE</b> .....	16
Coconut Lime Emulsion, Avocado, Pickled Red Onions, Crispy Plantains	
<b>ESCARGOTS</b> .....	14
Garlic Pernod Butter, Pastry Crust	
<b>CRISPY THAI SHRIMP</b> .....	13
Sweet Chili, Rice Paper, Scallions	
<b>GRILLED SHRIMP &amp; ZUCCHINI BRUSCHETTA</b> .....	13
Heirloom Tomato Salad, Basil Aioli	

## Raw Bar

<b>PETITE PLATTER</b> .....	32
Half of 1 ¼ Lb. Maine Lobster, Ahi Tuna Poke, 3 each of Oysters, Clams, Jumbo Shrimp*	
<b>GRAND PLATTER</b> .....	60
Full 1 ¼ Lb. Maine Lobster, Ahi Tuna Poke, 6 each of Oysters, Clams, Jumbo Shrimp*	
<b>A LA CARTE</b> .....	
Jumbo Shrimp \$3 - Fresh Clams* \$1.50 Blue Point Oysters* \$2.50 - Half of 1 ¼ Lb. Maine Lobster \$14	
<b>CLASSIC SHRIMP COCKTAIL GF</b> .....	17
Grilled Lemon, Cocktail Sauce	
<b>CLAMS ON THE HALF SHELL GF</b> .....	9
Half-Dozen Middlenecks, Cocktail Sauce, Lemon*	
<b>STEAMED CLAMS GF</b> .....	15
Dozen Middlenecks, Clarified Butter, Lemon	
<b>DAILY SPECIALTY OYSTERS GF</b> .....	MP
Half-Dozen, On the Half Shell*, Market Price	
<b>BLUE POINT OYSTERS GF</b> .....	15
Half-Dozen, Long Island Sound*	
<b>OYSTER SHOOTER</b> .....	9
Tito's Handmade Vodka, Bloody Mary Style*	

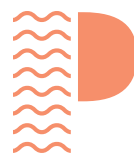
## Soups

<b>NEW ENGLAND CLAM CHOWDER</b> .....	Cup 6 Bowl 7
Old Cape Cod Recipe	
<b>ONION SOUP</b> .....	9
Topped with Crostini & Bubbling Gruyère Cheese	
<b>BLUE CRAB BISQUE</b> .....	Cup 8 Bowl 10
Classically Prepared, Aged Sherry	

## Salads

<b>PRIME THAI SALAD VG GF</b> .....	14
Baby Gem Lettuce, Savoy Cabbage, Herbs, Avocado, Pineapple, Roasted Peanuts, Chili Lime Vinaigrette	
<b>HOUSE CHOPPED</b> .....	14
Bibb Lettuce, Sweet Corn, Field Peas, Sesame Sticks, Heirloom Tomatoes, Avocado, Greek Yogurt Vinaigrette	
<b>ARTISAN GREENS VG GF</b> .....	12
Cherry Heirloom Tomatoes, Cucumber, Pea Shoots, Honey Balsamic, Crumbled Pecorino Cheese	
<b>BEETS &amp; GREENS GF</b> .....	12
Roasted Baby Beets, Honey Whipped House Ricotta, Hydroponic Greens, Florida Orange, Candied Pecans	
<b>BABY GEM &amp; DANISH BLUE GF</b> .....	14
Candied Walnuts, Shaved Celery, Green Apple, Champagne Citrus Vinaigrette	
<b>CLASSIC CAESAR</b> .....	10
Classic Recipe, Topped with Anchovies	
<b>CLASSIC COBB GF</b> .....	15
Herb Roasted Chicken, Baby Greens, House Bacon, Egg, Tomato, Avocado, Danish Blue Cheese, Champagne Vinaigrette	

Add Chicken, Shrimp, Mahi, or Salmon to Any Salads Above. See Server



# PRIME CATCH

## WATERFRONT DINING

# LUNCH MENU

Boynton Beach, FL Lunch:  
561-737-8822 11:30AM-4PM

## Signature Entrées

<b>SWEET POTATO CRUSTED GROUPE</b> .....	26
Pan-Seared & Served with Spiced Rum Butter	
<b>BEER BATTERED BOSTON COD</b> .....	15
Yuengling Beer Batter, Lemon Caper Tartar, Malt Vinegar, Shoestring Fries	
<b>SNAPPER FRANCAISE</b> .....	24
Light Egg Batter, Sautéed with Lemon, White Wine, Shallots & Capers	
<b>GRILLED SCOTTISH SALMON GF</b> .....	21
Sweet Balsamic Glaze, Stewed Tuscan Beans, Roasted Cherry Tomato, Baby Arugula Salad	
<b>PECAN CRUSTED RAINBOW TROUT</b> .....	18
Steamed Jasmine Rice, Baby Greens, Champagne Butter	
<b>SEARED LOCAL MAHI GF</b> .....	23
Coconut, Shrimp, Jasmine Rice, Thai Cabbage Slaw	
<b>FILET MIGNON TIPS</b> .....	21
Red Wine Sauce, Mixed Mushrooms, Crispy Smashed Fingerling Potatoes, Grilled Asparagus*	
<b>BEER BATTERED SHRIMP BASKET</b> .....	17
French Fries, Sweet Slaw, Lemon Caper Tartar	
<b>SEARED SCALLOPS</b> .....	22
Baked Cauliflower Mac N Cheese, Charred Tomato Jam, Super Green Salad	
<b>SEAFOOD CRÊPE</b> .....	17
Shrimp & Scallops Poached in Sherry Wine, Lobster Sauce, Fresh Seasonal Fruits	
<b>EXOTIC MUSHROOM &amp; ASPARAGUS OMELET GF</b> .....	15
Farm Eggs, Gruyère, Shallots, Baby Greens	
<b>CRISPY EGGPLANT STACK VG</b> .....	14
Sauté of Mixed Mushrooms, Baby Spinach, Pomodoro, House Ricotta	

## Fish Your Way

**Cooking Choice:** Grilled, Blackened, or Broiled  
**Sauce Choice:** Champagne Butter, Soy Sesame, or Sweet Thai Chili

<b>BLACK GROUPE GF</b> .....	26
<b>FLORIDA MAHI GF</b> .....	23
<b>YELLOWTAIL SNAPPER GF</b> .....	24
<b>SCOTTISH SALMON GF</b> .....	21

## Sandwiches

<b>ROASTED CHICKEN SALAD TOAST</b> .....	14
Pulled Chicken Salad, Sweet Potato, Pecans, Sweet Mustard Vinaigrette, Multigrain Bread, Baby Greens	
<b>BAJA FISH TACOS</b> .....	23
Grilled Mahi, Flour Tortillas, Cabbage Slaw, Pico de Gallo, Chili Crema	
<b>MAINE LOBSTER ROLL</b> .....	28
Grilled Split Top Bun, Shelled Lobster, Old Bay Mayo	
<b>PRIME BLT</b> .....	14
Toasted Multigrain, House-Made Bacon, Bibb Lettuce, Vine Ripe Tomato, Avocado Mayo	
<b>FRENCH DIP</b> .....	19
Shaved Prime Rib, Prepared Medium Rare, Served with Au Jus*	
<b>MAHI BURGER</b> .....	23
Choice of Grilled, Blackened, or Fried, Brioche Bun, Lemon Caper Tartar	
<b>STEAK BURGER</b> .....	15
Half-Pound Premium Ground Chuck* Add \$1.00 each for: Sautéed Onions, Mushrooms, Bacon, Pickles, Jalapeños; American, Cheddar, Swiss, or Blue Cheese	

## PRIME SIDES

French Fries 4, Sweet Potato Fries 4, Whipped Potatoes 4,  
Baked Stuffed Potato 4, Baby Greens 6, Jasmine Rice 4,  
Coleslaw 4, Fresh Fruit 4

VG = VEGETARIAN, GF = GLUTEN FREE

See Reverse Side for Consumer Advisories

## Appetizers

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<b>R.I. CALAMARI</b> .....	15
Fried Artichoke, Marinara, Sweet Basil Aioli	
<b>EGGPLANT FRIES</b> .....	10
Aioli, Local Honey, Pecorino	
<b>FLATBREAD BIANCA</b> .....	12
House Ricotta, Mozzarella, Pecorino, Roasted Garlic, Pontano Micro Basil	
<b>HOUSE SMOKED WAHOO DIP</b> .....	15
Crispy Garlic Flatbread, Mixed Pickles, Charred Lemon	
<b>WHITE BEAN HUMMUS VG</b> .....	13
Warm Naan Bread, Tomato-Olive-Cucumber Salad, Baby Carrots, Chili Oil	
<b>CARIBBEAN LOBSTER CEVICHE</b> .....	16
Coconut Lime Emulsion, Avocado, Pickled Red Onions, Crispy Plantains	
<b>WILD SHRIMP POT STICKERS</b> .....	12
Caramelized Shiitake Mushrooms, Scallion, Soy Sesame Sauce	
<b>SPANISH OCTOPUS A LA PLANCHA</b> .....	18
Salad of White Beans, Heirloom Tomato, Cucumber & Olive	
<b>ESCARGOTS</b> .....	14
Garlic Pernod Butter, Pastry Crust	
<b>CRISPY THAI SHRIMP</b> .....	13
Sweet Chili, Rice Paper, Scallions	
<b>GRILLED SHRIMP &amp; ZUCCHINI BRUSCHETTA</b> .....	13
Heirloom Tomato Salad, Basil Aioli	

## Raw Bar

<b>PETITE PLATTER</b> .....	32
Half of 1 ¼ Lb. Maine Lobster, Ahi Tuna Poke, 3 each of Oysters, Clams, Jumbo Shrimp*	
<b>GRAND PLATTER</b> .....	60
Full 1 ¼ Lb. Maine Lobster, Ahi Tuna Poke, 6 each of Oysters, Clams, Jumbo Shrimp*	
<b>A LA CARTE</b> .....	
Jumbo Shrimp \$3 - Fresh Clams* \$1.50 Blue Point Oysters* \$2.50 - Half of 1 ¼ Lb. Maine Lobster \$14	
<b>CLASSIC SHRIMP COCKTAIL GF</b> .....	17
Grilled Lemon, Cocktail Sauce	
<b>CLAMS ON THE HALF SHELL GF</b> .....	9
Half-Dozen Middlenecks, Cocktail Sauce, Lemon*	
<b>STEAMED CLAMS GF</b> .....	15
Dozen Middlenecks, Clarified Butter, Lemon	
<b>DAILY SPECIALTY OYSTERS GF</b> .....	MP
Half-Dozen, On the Half Shell*, Market Price	
<b>BLUE POINT OYSTERS GF</b> .....	15
Half-Dozen, Long Island Sound*	
<b>OYSTER SHOOTER</b> .....	9
Tito's Handmade Vodka, Bloody Mary Style*	

## Soups

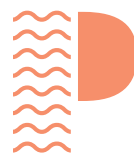
<b>NEW ENGLAND CLAM CHOWDER</b> .....	Cup 6 Bowl 7
Old Cape Cod Recipe	
<b>ONION SOUP</b> .....	9
Topped with Crostini & Bubbling Gruyère Cheese	
<b>BLUE CRAB BISQUE</b> .....	Cup 8 Bowl 10
Classically Prepared, Aged Sherry	

## Salads

<b>PRIME THAI SALAD VG GF</b> .....	14
Baby Gem Lettuce, Savoy Cabbage, Herbs, Avocado, Pineapple, Roasted Peanuts, Chili Lime Vinaigrette	
<b>HOUSE CHOPPED</b> .....	14
Bibb Lettuce, Sweet Corn, Field Peas, Sesame Sticks, Heirloom Tomatoes, Avocado, Greek Yogurt Vinaigrette	
<b>ARTISAN GREENS VG GF</b> .....	12
Cherry Heirloom Tomatoes, Cucumber, Pea Shoots, Honey Balsamic, Crumbled Pecorino Cheese	
<b>BEETS &amp; GREENS GF</b> .....	12
Roasted Baby Beets, Honey Whipped House Ricotta, Hydroponic Greens, Florida Orange, Candied Pecans	
<b>BABY GEM &amp; DANISH BLUE GF</b> .....	14
Candied Walnuts, Shaved Celery, Green Apple, Champagne Citrus Vinaigrette	
<b>CLASSIC CAESAR</b> .....	10
Classic Recipe, Topped with Anchovies	

Add Chicken, Shrimp, Mahi, or Salmon to Any Salads Above. See Server

See Reverse Side for Consumer Advisories



# PRIME CATCH

## WATERFRONT DINING

Boynton Beach, FL 561-737-8822  
Dinner: 4PM-10PM (4PM-11PM Fri-Sat)

# DINNER MENU

## Signature Fish

<b>SWEET POTATO CRUSTED GROUPE</b> .....	36
Pan-Seared & Served with Spiced Rum Butter	
<b>HONEY ALMOND ROASTED SNAPPER</b> .....	32
Florida Orange Beurre Blanc, Crispy Smashed Fingerling Potatoes, Grilled Asparagus	
<b>GRILLED SWORDFISH</b> .....	29
Jumbo Lump Crab, Charred Tomato Hollandaise, Crispy Brussel Sprouts	
<b>SESAME GRILLED AHI TUNA</b> .....	32
Sweet and Sour Broth, Wilted Greens, Carrot Tempura	
<b>BEER BATTERED BOSTON COD EB</b> .....	22
Yuengling Beer Batter, Lemon Caper Tartar, Malt Vinegar, Shoestring Fries	
<b>GRILLED SCOTTISH SALMON GF EB</b> .....	25
Sweet Balsamic Glaze, Stewed Tuscan Beans, Roasted Cherry Tomato, Baby Arugula Salad	
<b>PECAN CRUSTED RAINBOW TROUT EB</b> .....	24
Steamed Jasmine Rice, Baby Greens, Champagne Butter	
<b>SEARED LOCAL MAHI EB</b> .....	29
Coconut, Shrimp, Jasmine Rice, Thai Cabbage Slaw	

## Fish Your Way

**Cooking Choice:** Grilled, Blackened, or Broiled  
**Sauce Choice:** Champagne Butter, Soy Sesame, or Sweet Thai Chili

<b>BLACK GROUPE GF EB</b> .....	36	<b>GULFSTREAM SWORDFISH GF EB</b> 29
<b>YELLOWTAIL SNAPPER GF EB</b> ..	32	<b>SCOTTISH SALMON GF EB</b> .....
<b>FLORIDA MAHI GF EB</b> .....	29	

## Seafood

<b>LIVE MAINE LOBSTERS GF EB</b>	1.25, 1.50, or 2.0 lb. See Lobster Menu on Back Page
<b>ZUPPA DE PESCE</b> .....	34
1.25 lb. Maine Lobster, Clams, Shrimp, Local Fish, Calamari, Marinara, Giant Crostini	
<b>TRISTAN LOBSTER TAILS GF</b> .....	38
Lemon Wedge & Drawn Butter	
<b>BEER BATTERED SHRIMP BASKET EB</b> .....	22
French Fries, Sweet Slaw, Lemon Caper Tartar	
<b>SHRIMP &amp; SCALLOPS CARBONARA</b> .....	26
Zucchini Pappardelle, House Bacon, Oven-dried Tomato, Pecorino Cream	
<b>PRIME MIXED GRILL GF</b> .....	39
Lobster Tail, Jumbo Shrimp, Sea Scallops, Grilled Asparagus, Garlic Herb Butter	
<b>SEARED SCALLOPS GF</b> .....	34
Baked Cauliflower Mac N Cheese, Charred Tomato Jam, Super Green Salad	
<b>MAINE LOBSTER ROLL</b> .....	30
Grilled Split Top Bun, Shelled Lobster, Charred Lemon	

## Land

<b>DRY RUB ROASTED HALF CHICKEN</b> .....	21
White Barbecue Sauce, Pea Green Salad	
<b>PETITE FILET MIGNON GF</b> .....	6oz. 30
Black Angus, Center-Cut*	
<b>BEEF SHORT-RIB RAGU</b> .....	24
Red Wine Tomato Gravy, Soup Vegetables, Cavatappi Pasta, House Ricotta, Micro Basil	
<b>SLOW ROASTED PRIME RIB GF EB</b> .....	12oz. 32 16oz. 36
Creamy Horseradish & Au Jus*	
<b>BONE-IN RIBEYE GF</b> .....	54
Dry Aged, Cowboy Cut, Smashed Fingerlings, Bordeaux Butter*	
<b>CRISPY EGGPLANT STACK VG</b> .....	19
Sauté of Mixed Mushrooms, Baby Spinach, Pomodoro, House Ricotta	

## PRIME SIDES

French Fries 4, Sweet Potato Fries 4, Whipped Potatoes 4, Baked Stuffed Potato 4, Baby Greens 6, Jasmine Rice 4, Coleslaw 4, Fresh Fruit 4, Grilled Asparagus 6, Garlic Sautéed Spinach 6, Mac 'N' Cheese 6, Crispy Brussel Sprouts 6, Sautéed Exotic Mushrooms 7, Crab Stuffing 9, Grilled Jumbo Shrimp 3, Tristan Lobster Tail 18

VG = VEGETARIAN, GF = GLUTEN FREE, EB = EARLY MENU (be seated 4PM to 5PM for \$5 off these entrées)

## Live Maine Lobster

1.25, 1.50, or 2.0 lb.

Choice of French Fries, Whipped Potatoes, Sweet Potato Fries, Jasmine Rice, Baked Stuffed Potato, or Coleslaw. No Sharing, please. Pricing subject to market fluctuations. Lobsters are Steamed, Unless otherwise specified.

Oven Broiled \$2,  
Lump Crab Stuffing \$7

## Prime Weekly

**SUNDAY BRUNCH: 11:30AM to 3:00PM.** Enjoy our Special Brunch Menu every Sunday. **\$7.00** Grey Goose Bloody Mary's, Specialty Mimosas. Live Music from **Noon to 3pm** on the Patio.

**MONDAY MAINE LOBSTER NIGHT:** Steamed Lobster Dinners Discounted. Every Monday from **4pm to Close**.

**TUESDAY LIVE MUSIC NIGHT: 6PM to 9PM.** Live Music Mix every Tuesday Night.

**WEDNESDAY PRIME RIB NIGHT:** Slow Roasted 10oz. Prime Rib Dinners, Discounted All Night.

**THURSDAY OYSTER NIGHT: \$1.50** Fresh Blue Point Oysters on the Half Shell.

**HAPPY HOUR MONDAY TO FRIDAY: 3PM TO 6PM AT ALL BARS.** 1/2 Priced Selected House Drinks, **\$2.00 Off** Selected Premium Drinks. Friday Live Music from **6pm to 9pm**.

## Beers

### DOMESTICS

Miller Lite, Yuengling, Coors Light, Michelob Ultra, Blue Moon Ale

### IMPORTS

Becks N.A., Corona, Guinness, Heineken, Modelo, Stella

### SEASONAL

Ask Your Server for Our Seasonal Beers

### CRAFTS

Dog Fish 60 Minute (Milton, Delaware), Due South Category 3 (Boynton Beach, FL)

### FLAVORED MALTS

Angry Orchard Hard Cider, White Claw Hard Seltzer

## Cocktails

### STRAWBERRY LEMONADE ..... 11

Tito's Handmade Vodka, Lemonade, Fresh Strawberry Puree, Splash Soda

### FROZIGNON BLANC..... 12

Oyster Bay Sauvignon Blanc, Sangria Syrup, Bacardi Limon, Peach Liqueur

### POMO 75..... 12

Hendrick's Gin, Lemon Syrup, Prosecco, Pomegranate Liqueur, Dry Vermouth

### BLACKBERRY RYE ..... 13

Bulleit Rye Whiskey, Muddled Blackberries, Lime Juice, Orange Bitters, Ginger

### BOURBON SIDECAR..... 12

Woodford Reserve Bourbon, Orange Cointreau, Fresh Lemon, Demerara & Burnt Orange

### PATRON PERFECT MARGARITA..... 14

Patron Reposado Tequila, Patron Citrónge, Splash Fresh Lemon & Lime Juice

### DRAGON FRUIT MARGARITA..... 12

Sauza Hornitos Plata Tequila, Fresh Dragon Fruit, Blood Orange Liqueur, Fresh Lime Juice, Agave

### WATERMELON MARGARITA..... 12

Jose 1800 Blanco Tequila, Agave, Jalapeño Smoked Sea Salt & Fresh Watermelon

### CUCUMBER BREEZE ..... 11

Bacardi Rum, Fresh Cucumber & Mint, Green Chartreuse, Maldon Salt & Cucumber Garnish

### KEY LIME PIE MARTINI..... 11

Stoli Vanilla Vodka, Licor 43

### CLASSIC CUBAN MOJITO..... 11

Bacardi Rum, Fresh Mint, Fresh Lime Juice, Sugar Cane Syrup, Splash Soda

### STRAWBERRY PROSECCO MOJITO ..... 13

Bacardi Rum, Fresh Strawberry Puree, Prosecco, Fresh Mint, Sugar Cane Syrup

### BLACKBERRY MOJITO ..... 12

Bacardi Rum, Fresh Blackberry Puree, Fresh Mint, Lime Juice, Splash Soda

### HONEY WHISKEY LEMONADE ..... 11

Knob Creek Whiskey, House Lemonade, Local Honey, Fresh Basil

### SUPER BLOODY MARY..... 12

Grey Goose Vodka, Zing Zang Bloody Mary Mix, Celery Stalk, Olive, Lime, Old Bay Rim

## Wine By the Glass GLASS / BOTTLE

### SPARKLING

J. Roget, Brut (CA) **7 / 27**  
Prosecco, Mionetto, Brut (Italy), N.V., Split **9**  
Chandon, Brut (CA), N.V., Split **12**

### CHARDONNAY

Stonebridge (Central Valley, CA) **7**  
Chateau Ste. Michelle, (Columbia Valley, WA) **8 / 29**  
Kendall-Jackson (Vintner's Reserve, CA) **10 / 36**  
Chalk Hill (Russian River Valley, CA) **12 / 44**  
Sonoma-Cutrer, Russian River Ranches (Sonoma, CA) **14 / 52**

### PINOT GRIGIO

Stonebridge (Central Valley, CA) **7**  
Ruffino (Delle Venezie, Italy) **9 / 32**  
Santa Margherita (Alto Adige, Italy) **14 / 54**

### SAUVIGNON BLANC

Clifford Bay (Marlborough, New Zealand) **7 / 25**  
Oyster Bay (Marlborough, New Zealand) **9 / 32**  
Kim Crawford (Marlborough, New Zealand) **11 / 39**  
Duckhorn (Napa Valley, CA) **14 / 49**

### INTERESTING WHITES

Moscato, Corvo (Sicily, Italy) **8 / 28**  
Riesling, Essence, S.A. Prum (Mosel, Germany) **8 / 28**  
White Bordeaux, Château Bonnet (Bordeaux, France) **9 / 32**  
Chablis, William Fevre (Burgundy, France) **16 / 59**

### ROSÉ

Stonebridge (Central Valley, CA) **7**  
Jean-Luc Columbo (Provence, France) **8 / 28**  
Whispering Angel (Cotes de Provence, France) **12 / 44**

### PINOT NOIR

Hahn (Monterey, CA) **9 / 32**  
Meiomi (Monterey / Santa Barbara, CA) **12 / 46**  
Belle Glos, Dairyman Vine. (Russian River Valley, CA) **16 / 59**

### MERLOT

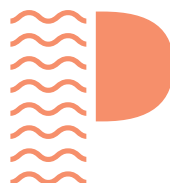
Stonebridge (Central Valley, CA) **7**  
Francis Ford Coppola, "Diamond Collection" (CA) **11 / 39**

### INTERESTING REDS

Blend, Riddler, The Magician (Napa County, CA) **12 / 46**  
Blend, Josh Cellars, Legacy (CA) **11 / 38**  
Malbec, Nieto Senetiner (Mendoza, Argentina) **8 / 28**

### CABERNET SAUVIGNON

Stonebridge (Central Valley, CA) **7**  
J. Lohr, Seven Oaks (Paso Robles, CA) **11 / 39**  
Ferrari-Carano (Alexander Valley, Sonoma, CA) **14 / 52**  
Charles Krug (Napa Valley, CA) **16 / 59**



**\*Consumer Advisory:** Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of foodborne illness, especially if you have certain medical conditions. - Section 3-603.11, FDA Food Code

**\*Consumer Information:** There is risk associated with consuming raw oysters. If you have chronic illness of the liver, stomach or blood or have immune disorders, you are at greater risk of serious illness from raw oysters, and should eat oysters fully cooked. IF UNSURE OF YOUR RISK, CONSULT A PHYSICIAN. - Section 61C-4.010(8), Florida Administrative Code