

WINES BY THE GLASS

SPARKLING

Prosecco , Fratelli Cozza, IT, NV	16/64
Crémant Rose , Parigot, "Monochrome", Burgundy, FR, NV	19/76
Champagne Pol Roger , NV	35/140
Champagne Krug , 'Grand Cuvée,' 171st Ed. NV	70/280
Champagne Dom Pérignon , 2015	75/300

WHITE

Pinot Grigio , Elena Walch, Alto Adige, IT 2024	18/72
Albariño , Torre Penelas, Rías Baixas, Galicia, SP, 2023	19/76
Chablis , Vocoret, Burgundy, FR, 2023	24/96
Sancerre , Les Vignes De Rêve, Loire Valley, FR 2024	25/100
Chardonnay , Pride, 'Mountain Vineyards,' Napa Valley, CA, 2023	22/88
Chardonnay Reserve , Kistler, 'Les Noisetiers,' Sonoma Coast, CA, 2022	35/140
Meursault , Louis Billard, Burgundy, FR, 2023	55/220

ROSÉ

Cotes de Provence Rose , Peyrassol La Crois, FR, 2025	19/76
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RED

Pinot Noir , Flowers, Sonoma Coast, CA, 2023 (From Magnum)	24/96
Malbec , Alta Vista, Terrior Selection, AR, 2023	19/76
Cabernet Sauvignon , Grgich Hills Estate, Napa Valley, CA, 2020	25/100
Brunello di Montalcino , Livio Sassetti, Tuscany, IT, 2019	40/160
Pommard , Arnaud Baillet, Burgundy, FR, 2022	45/180
Cabernet Sauvignon Reserve , Joseph Phelps, Napa Valley, CA, 2022	50/200

point seven

SEAFOOD BY CHEF FRANKLIN BECKER

BAR & LOUNGE

General Tso's Tofu Sesame, Scallions	12	Maine-Style Lobster Roll Antonius Siberian Caviar	36
Cod Croquetas Potatoes, Herbs, Aioli	14	Fried Chicken Bao Buns Scallion, Pickled Vegetables, Sweet Soy, Spicy Mayo	15
Shrimp Toast Sweet Chili, Sesame	17		

RAW BAR & SEAFOOD TOWERS

Lobster MP	East Coast Oysters* 4/ea	Little Neck Clams* 2.5/ea
Wild Shrimp MP	West Coast Oysters* 4.5/ea	
The MetLife 145	The Vanderbilt 175	
8 Oysters, 6 Clams, 8 Pink Shrimp, 1 ½ lb. Lobster	12 Oysters, 8 Clams, 10 Pink Shrimp, 1 ½ lb. Lobster	

SUSHI

PLATTERS

Sushi 8 pcs Sushi and choice of Spicy Tuna, Kanpachi-Scallion, or Salmon-Avocado Roll	68
Sashimi 6 varieties	72
Sushi & Sashimi 5 pcs Sushi, 10 pcs Sashimi, and choice of Spicy Tuna, Salmon-Avocado or Kanpachi- Scallion roll	95

UNROLLED

add *Siberian Caviar* or *Uni* 30

Spicy Tuna Tobiko, Red Onion, Shio Kombu	34
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CHILLED

Tuna Tostada Avocado Pico de Gallo	26
Crudo Misto Local Montauk Fluke, Vertical Bay Sea Scallops & Tuna, Citrus, Olive Oil, Capers, Chives	48

CAVIAR SERVICE

Chives, Crème Fraîche, Chips, Blinis
30 gr Antonius Siberian 110

Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase risk of foodborne illness.
Chef-Proprietor Franklin Becker, Pastry Chef Romina Peixoto

COCKTAILS 19

Calidad <i>Spirit-forward, Herbaceous, Bergamont</i> Agua Magica Mezcal, Kota Pandan, Lustau Sherry, Italicus	
Cheeky Peach <i>Bright, Tropical, Fruity</i> El Tesoro Blanco, Saint Benevolence 5 yr. Rum, Juliette Peach Liqueur, Pineapple, Hellfire Bitters	
The Vixen <i>Aromatic, Sultry, Boozy</i> Pineapple Mezcal, Cremant Rose, Passionfruit, Vanilla, Lime	
Cherry Vesper <i>Spirit-forward, Bright, Lush</i> Cherry Bitters, Haku Vodka, Bimini Overproof Gin, Kina Lillet	
Shipwrecked <i>Pickled, Spicy, Citrus</i> Real del Valle Tequila, Dry Curacao, Pickled Jalapeno & Dill, Lime	
Wantanabae <i>Bubbly, Floral, Exotic</i> Tokai Japanese Whisky, Luxardo Maraschino, Tempus Fugit Violette, Lemon, Soda	

BEERS & CIDER

Lager Narraganset, Providence, RI (5%)	10	Cider "Farm Flor" Graft, Newburgh, NY (5%)	10
Belgian Ale "Strong Ale" Duvel Ale, Puurs, BE (8.5%)	14	Non-Alcoholic Lager: "Drive" Bitburger, Bitburg, DE (0.0%)	9
IPA "Green City" Other Half Brewing, Brooklyn, NY (7%)	13	Non-Alcoholic IPA Good Time, New York, NY (0.5%)	9

SAKE BY THE GLASS

Tokubetsu Honjozo Tensei, 'Infinite Summer,' Kanagawa, 720mL	22/88
Junmai Daiginjo Kuheiiji, 'Sauvage,' Aichi, 720mL	25/100
Junmai Daiginjo Sake Ono, Niigata, 720mL	30/120
Nigori Rihaku, 'Dreamy Clouds,' Shimane, 720mL	24/96

JAPANESE WHISKY

Akashi White Oak	18
Iwai Traditional	21
Nikka Coffey Grain	30
Nikka Coffey Malt	31
Sunday's	23
Suntory Toki	17