

WINES

SPARKLING

- Prosecco**, Spellbound, DOC, IT, NV 16/64
Crémant de Bourgogne Rose, Parigot, FR, NV..... 19/76
Champagne, Charles Heidsieck, Brut Reserve, NV . 35/140
Champagne Pol Roger, NV45/180

WHITE

- Pinot Grigio**, Jermann, Friuli, IT 2024 18/72
Albariño, Torre Penelas, Rias Baixas,
Galicia, SP, 2024..... 19/76
Chablis, Vocoret, Burgundy, FR, 202324/96
Sancerre, Le Roi des Pierres, Loire Valley,
FR 2024 25/100
Chardonnay, Pride, 'Mountain Vineyards,' Napa Valley, CA,
2023.....22/88
Chardonnay Reserve, Kistler, 'Les Noisetiers,' Sonoma
Coast, CA, 2023.....
35/140
Meursault, Arnaud Baillet, Burgundy, FR, 202350/200

ROSÉ

- Cotes de Provence Rose**, Berne, 'Ultimate,' FR, 2024 19/76

RED

- Pinot Noir**, Flowers, Sonoma Coast, CA, 2023
(From Magnum).....24/96
Malbec, Alta Vista, Terroir Selection, AR, 2023 19/76
Cabernet Sauvignon, Grgich Hills Estate,
Napa Valley, CA, 2020 25/100
Brunello di Montalcino, Livio Sassetti, Tuscany,
IT, 201940/160
Pommard, Arnaud Baillet, Burgundy, FR, 202245/180

COCKTAILS 19

DRAFT

Port Side Peach *zippy, refreshing, stone fruit*
Toki Japanese Whiskey, Juliette Peach,
Rihei Ginger Shochu, Lemon Acid, Soda

Starboard Spritz *bubbly, fruity, aperitif*
Gardener Gin, Strawberry Aperitif, Lime Acid, Soda

STIRRED & BOOZY

4 Corners Martini *floral, citric, clean*
Silent Pool Gin, Oka Kura, Timbal Dry,
Seville Orange Bitters

Shellback *bright, complex, manhattan*
Rosaluna Mezcal, Italicus, Amaro Nardini, Punt e
Mes, Grapefruit Bitters

End of Voyage *bittersweet, coffee, negroni*
Tromba Reposado Tequila, Amargo Vallet Galliano
Espresso Liqueur

Spring Old Fashioned *off-dry, stone fruit, clean*
Sazerac Rye, Apricot, Chocolate Bitters, Lemon Oil

SHAKEN & REFRESHING

Pressure Sensitive *fresh, vegetal, lush*
Tromba Blanco Tequila, Velvet Falernum,
Almond, Lime, Aromatized Lime Oil

In The Wake *bright, tropical, crushable*
Woodinville Bourbon, Antique Herbal Liqueur
Pineapple, Lemon, Lambrusco Float

Polaris *floral, pithy, aromatic*
Capurro Pisco, St. Germain, Grapefruit, Lime,
Strawberry Aroma

Sea Legs *tropical, colada, spicy*
Brugal 1888 Rum, Copalli Cacao Rum, Xila Aperitif
Calabrian Chili, Pineapple, Coconut, Lime

Anchors Away *floral, lean, green*
Altamura Distilleries Vodka, Suze, Jasmine
Cucumber, Lime, Soda

point seven

SEAFOOD BY CHEF FRANKLIN BECKER

PATIO MENU

SNACKS

Baked Crab Queso Dip Pickled Jalapeno Salsa, Tortilla Chips	28	Oyster "Po Boy" Ragin' Cajun Sauce, Lettuce, Pickled Cucumber	20
Oysters Vanderbilt (min 2 pc) Crabmeat, Spinach, Parmesan-Brown Butter Bread Crumbs + Caviar 15 each	15 each	Soft Shell Crab BLT Avocado, Bacon, Lettuce, Tomato, Ramp Aioli	M/P

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	Crudo Misto Local Fluke, Vertical Bay Sea Scallops & Line Caught Tuna Dill, Capers, Chives, Citrus	45
Sashimi 6 varieties	72	Local Fluke Crudo Dill, Mandarin, Shallots	28
Sushi & Sashimi 5 pcs Sushi, 10 pcs Sashimi, and choice of Spicy Tuna, Salmon-Avocado or Kanpachi- Scallion roll	95	Acapulco Ceviche Shrimp, Scallops, Squid, Avocado, Tortilla Chips	29

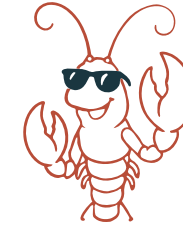
UNROLLED

add *Siberian Caviar* or *Uni* 30

Spicy Tuna Tobiko, Red Onion, Shio Kombu	34
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CHILLED

CAVIAR SERVICE Chives, Crème Fraîche, Chips, Blinis 30 gr Antonius Siberian 110
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THE LOBSTER CART AT *point seven*

M/P

KENNEBUNK CLASSIC

Mayonnaise, Celery, Chives

MYSTIC STYLE

Drawn Butter, Chives

THE NEW ENGLAND COMBO

Kennebunk Classic and Mystic Lobster Roll Sampler

Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase risk of foodborne illness.

Chef-Proprietor Franklin Becker, Pastry Chef Romina Peixoto