

WINES

SPARKLING

- Prosecco**, Fratelli Cozza, IT, NV..... 16/64
Crémant de Bourgogne Rose, Parigot, FR, NV..... 19/76
Champagne, Charles Heidsieck, Brut Reserve, NV . 35/140
Champagne Pol Roger, NV 45/180

WHITE

- Pinot Grigio**, Jermann, Friuli, IT 2024 18/72
Albariño, Torre Penelas, Rias Baixas,
Galicia, SP, 2024..... 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, 2023..... 35/140
Meursault, Louis Billard, Burgundy, FR, 2023 55/220

ROSÉ

- Cotes de Provence Rose**, Peyrassol La Crois, FR, 2025
..... 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, 2019 40/160
Pommard, Arnaud Baillet, Burgundy, FR, 2022 45/180

COCKTAILS 19

Calidad *Spirit-forward, Herbaceous, Bergamont*
Agua Magica Mezcal, Kota Pandan, Lustau Sherry,
Italicus

Cheeky Peach *Bright, Tropical, Fruity*
El Tesoro Blanco, Saint Benevolence 5 yr. Rum,
Juliette Peach Liqueur, Pineapple, Hellfire Bitters

The Vixen *Aromatic, Sultry, Boozy*
Pineapple Mezcal, Cremant Rose, Passionfruit,
Vanilla, Lime

Cherry Vesper *Spirit-forward, Bright, Lush*
Cherry Bitters, Haku Vodka, Bimini Overproof Gin,
Kina Lillet

Shipwrecked *Pickled, Spicy, Citrus*
Real del Valle Tequila, Dry Curacao, Pickled
Jalapeno & Dill, Lime

Wantanabae *Bubbly, Floral, Exotic*
Toki Japanese Whisky, Luxardo Maraschino,
Tempus Fugit Violette, Lemon, Soda

Capri Spritz *Fresh, Fruity, Vibrant* 28
Cremant Rose, Elderflower, Dry Curacao, Peach
Liqueur, Orange, Strawberries

point seven

SEAFOOD BY CHEF FRANKLIN BECKER

PATIO MENU

SNACKS

Baked Crab Queso Dip Pickled Jalapeno Salsa, Tortilla Chips	28	Fried Sea Scallop Mantles Sesame-Yuzu Kosho Aioli	23
Royal Red Shrimp Tempura Spicy Mayonnaise, Lime	29	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	Kombu Cured Spanish Mackerel Fennel, Strawberry, Shiro Soy, Chili	29
Sashimi 6 varieties	72	Local Fluke Crudo	28
Sushi & Sashimi 5 pcs Sushi, 10 pcs Sashimi, and choice of Spicy Tuna, Salmon-Avocado or Kanpachi- Scallion roll	95	Watermelon-Cucumber Agua Chile, Masa Tuile	

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



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