

LIBATIONS MENU



THE LOBSTER TRAP

SEASONAL COCKTAILS

Carolina Sun Set \$13

Local Chemist Gin, Pomegranate, Lemon Juice,
Basil Simple Syrup

Brown Derby \$14

Woodinville Bourbon, Honey, Grapefruit

Green Light Special \$13

Roku Gin, Cucumber Puree, Jalapeno Simple Syrup, Lemon Juice

Strawberry Cosmo \$14

Stoli orange vodka, Triple sec, Strawberry Puree, Lemon Juice

Mai Tai High \$13

Goslings Rum, Plantation Pineapple Rum, Housemade Orgeat, Grand Marnier
Lime Juice, Dash of Simple Syrup

TRAP FAVORITES

The Lucky Catch \$15

Ketle One, House-made Bloody Mary mix, Crab Claw, Shrimp,
Celery, Vegetables, Black Salt Rim

Lavender Lemondrop Martini \$14

Citron Vodka, Lemon, Lavender Simple Syrup, Sugar Rim

Trap Margarita \$13

Sauza Gold, Mango, Pomegranate, Simple Syrup, Lime
Salt Rim.
\$14 Make it spicy

Sangria \$12

Red Wine, Peach Schnapps, Brandy, Citrus, Simple Syrup

Maine Mule \$13

Absolut Vodka, Strawberry Puree, Lime, Ginger Beer

Butter Town Old Fashion \$13

Brown Butter bourbon, Simple Syrup,
Angostura Bitters

BOTTLES & CANS

*Ask about our rotating local draft selections

Domestic

Michelob Ultra \$5
Coors Light \$5
Miller Lite \$5
Bud Light \$5
Budweiser \$5
Blue Moon \$5

IPA & Hops

Sierra Nevada Pale Ale \$5
New Belgium 'Voodoo Ranger' IPA \$5
Edmund's Oast I.P.A. Rotating Can 16 oz \$7

Imported

Corona \$5
Stella Artois \$5
Heineken \$5
Heineken N/A \$5

Craft & Cider

Fat Tire Amber \$5
Highland Oatmeal Porter \$5
Highland Gaelic Ale \$5
Highland Pilsner \$4
Westbrook Brewing Gose \$4
Bold Rock Premium Dry Cider Can 16 oz \$6

OYSTER SHOOTERS*

All shooters are served with cold water oysters

Classic \$11*

cocktail, horseradish,
choice of vodka or tequila

Bloody Mary \$12*

house made bloody mary mix,
Vodka, Lemon

Spicy \$13*

lime mignonette,
Tequila and Poblano Chile Liqueur

Top Shell \$13*

lime mignonette
Patron or Belvedere

Inform your server of any allergies prior to ordering

*Consuming raw or undercooked meats, poultry, shellfish or eggs may increase your risk of food borne illness, especially if you have certain medical conditions.
We use eggs, wheat, soy, nuts, peanut oil and shellfish in this establishment. Contains raw ingredients.

OYSTER WINES

Cave De Turckheim Pinot Blanc Alsace, France \$ 13/ 42
Sokol Blosser Pinot Gris, Willamette Valley, OR \$11/42
Neboa Albarino, Rias Baixas, Spain \$12/46
Cap Cette Picpoul de Pinet Sur de France \$38

WHITE

Light, Fruity, Crispy

Tenimenti Ca' Bianca Moscato D'Asti, Italy \$11/38
Shelton Riesling Yadkin Valley, NC \$11/38
Domaine la Colombe Provence Rosé, France \$12/46
Caposaldo Pinot Grigio, Italy \$11/40
Nautilus Sauvignon Blanc, New Zealand \$13/50
Biltmore Estate White Zinfandel, North Carolina \$11/38
King Estate Pinot Gris, Oregon \$42
Ca n'Estruc Blanc Blend, Catalunya, Spain \$38
Trimbach Pinot Blanc, Alsace, France \$50
Michel Vattan Sancerre, France \$48

Elegant, Full Bodied

Château de Chaintre Macon-Chaintré Chardonnay, Bourgogne, France \$14/50
Sean Minor Chardonnay Central Coast, CA \$12/46
Fournier Pere & Fils Sauvignon Blanc, France \$40
Monmousseau Vouvray 100% Chenin Blanc Loire Valley, France \$38
Mer Soleil Chardonnay, Santa Lucia Highlands, CA \$48
Field Recordings Chenin Blanc, Central Coast, CA \$50
Jayson Pahlmeyer Sauvignon Blanc, Napa Valley, CA \$62
Fournier Pere & Fils Sancerre, Loire, France \$60
Rombauer Chardonnay, California \$80
Cakebread Chardonnay Napa Valley, CA \$90

Complex, Refined

Domaine Servin, Chablis Special Reserve, Burgundy, France \$54
Domaine Paquet Pouilly-Fuissé, Mâconnais, France \$68
Orin Swift Mannequin Chardonnay, Napa, CA \$75
Bouzereau-Gruère Saint Aubin Premier Cru Bourgogne, France \$80
Domaine Jouard Chassagne Montrachet Bourgogne, France \$105
Servin Chablis Blanchot Grand Cru Bourgogne, France \$120
Domaine Bouzereau-Gruère Meursault-Charmes 1er Cru, France \$150

SPARKLING

Perelada Brut Rosé Cava Catalonia, Spain \$10/38
Los Monteros Cava Brut, Spain \$10/38
Col Solivo Prosecco, Italy \$10/34
Saint-Hilaire Brut, Limoux, France \$13/44
Joillot Crémant de Bourgogne Rosé, France \$84
Joillot Crémant de Bourgogne, France (375ml) \$38 / \$57
Charles Gardet Tradition Brut Champagne N/V \$75
Veuve Clicquot Ponsardin Champagne N/V, France \$110
Charles Gardet "Saignée" Rosé Champagne \$140

RED

Light Bodied, Fruit Forward

El Jefe Tempranillo Spain \$10/42
Obala Rioja, Spain \$11/42
Chemistry Pinot Noir, Willamette Valley, OR \$12/48
MacMurray Pinot Noir, Russian River Valley, CA \$36
Sexual Chocolate Red Blend, Napa, CA \$42
Belle Glos Las Alturas Pinot Noir, Monterey County, CA \$72
Domaine Rene Leclerc, Bourgogne, France \$63
Domaine Tortochot Bourgogne Pinot Noir, France \$68
Stag's Leap Cellars Hands of Time Red Blend, Napa, CA \$70
Domaine Tortochot Gevrey-Chambertin 'Les Jeunes Rois, France \$85
Domaine Serene Yamhill Pinot Noir, Willamette Valley, OR \$130

Medium to Full Bodied

J Lohr Merlot, Paso Robles, CA \$11/42
The Convert Red Blend, Columbia Valley, WA \$11/42
The 75 Wine Company Cabernet Sauvignon, Napa, CA \$13/48
Peirano Estate Old Vine Zinfandel, Lodi, CA \$11/42
Decero Malbec, Mendoza \$13/42
Ministry of the Vinterior Cabernet Sauvignon, CA \$42
North by Northwest Blend, Colombia Valley, WA \$36
Domaine Du Grapillon D'OR 1806 Gigondas, Provence \$62
Orin Swift Eight Years in the Desert, Saint Helena, CA \$80
Orin Swift Machete, Saint Helena, CA \$97
Cakebread Cabernet Sauvignon, Napa Valley, CA \$110
Orin Swift Papillon Bordeaux Blend, Napa, CA \$110
La Gerla Brunello di Montalcino, Tuscany, Italy \$120
Semper Tuck Beckstoffer estate Pinot Noir, Sonoma County, CA \$120
Paradigm Cabernet Savignon 2016 Oakville, CA \$130
Caymus Vineyard Cabernet Sauvignon, Napa Valley, CA \$160

*\$20 outside bottle corkage fee