

RAW, CHILLED & REALLY FRESH

week of july 9, 2012

cold-water oysters on the half shell with lemon, cocktail sauce and shochu mignonette

cockenoe – connecticut - 2.50 ea

blue point – long island, ny - 2.50 ea

beau soleil – new brunswick, ca - 3 ea

sapelo island clams on the half shell with charred padrón peppers en escabeche - 2 ea

seared scallop crudo sugar snap peas and horseradish - 12

salmon tartare sungold tomatoes, tarragon and roe - 9

steak tartare grilled eggplant puree, soy, seaweed tapenade and carolina gold rice crackers - 12

spicy veracruz-style seafood cocktail clams, shrimp, mussels, citrus and a shot of hennepin ale - 12

lure's smoked seafood platter blue hill bay mussels with melon, cape bluefish with beets, rainbow trout with boiled egg and horseradish, smoked salmon with cucumber - 19

chilled seafood platter peel & eat shrimp, salmon tartare, ceviche, whelks and crab salad - 36

herb & lettuces salad candied ginger, pumpkin seeds and lime vinaigrette - 8

arugula & yellow wax bean salad fingerling potatoes, salade niçoise relish and a farm egg - 12

FOR YOU OR FOR SHARING

new england clam chowder oyster crackers and chives - 9

tom yum shrimp bisque crisp mushrooms and coriander - 9

fried oyster slider remoulade and watercress on a soft bun - 4.50 ea

seared georges bank sea scallops field pea succotash and country ham - 14

lightly poached salmon potato puree, butter-braised radishes, dill and buttermilk - 13

steamed sticky rice wrapped in lotus leaves with shrimp and pork - 13

french fries topped with spicy old bay butter and deviled crab salad - 9

scampi-style broiled georgia shrimp sparkman's cultured butter - 13

french horn mushrooms a la plancha baba ghanouj, chickpeas, cinnamon, parsley and coriander - 12

seafood sausage cassoulette white beans, braised squid, tomato and fennel salad - 15

grilled octopus & pork lettuce wraps mixed herbs and spicy vietnamese sauce - 17

fried rhode island calamari & ipswich clams pickled shallots, parsley, tartar and lemon - 14

blue hill bay mussels steamed with wheat beer, curry and crème fraiche - 14

SIZEABLE SERVINGS

pan-fried sole fillets bread crumbs, capers, brown butter and sautéed greens - 25

sautéed black grouper silver queen corn, curry and spicy lime pickle - 31

tomato plate roasted tomato and eggplant tart with summer vegetable caprese salad - 18

omnivore deluxe add johnson county country ham and spanish white anchovy - 8

grilled north carolina mahi mahi summer salad, fresh goat cheese - 28

fish & chips acadian redfish in lacy sourdough batter with fries and malt vinegar - 16

grilled whole georgia rainbow trout served head-and-all with pickled ramp butter and new potatoes - 24

roasted half chicken dirty rice and roasted okra - 24

grilled ribeye horseradish creamed potatoes and peppery greens - 33

bread available upon request.

please note an 18% gratuity will be added to parties of 8 or more.

CONSUMING RAW OR UNDERCOOKED MEATS, POULTRY, SEAFOOD, SHELLFISH OR EGGS MAY INCREASE RISK OF FOOD-BORNE ILLNESS

we serve only 100% trans fat-free food. gluten-free menus are available upon request.

A FIFTH GROUP RESTAURANTS CONCEPT
south city kitchen midtown . south city
kitchen vinings . la tavola trattoria . ecco
the original el taco . alma cocina . lure
bold american events

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DRAFT

anchor summer beer - 6
 stella artois - 6
 allagash white - 6
 hennepin - 8
 palm ale - 6
 duvel 10oz - 8
 sweetwater 420 - 5
 rodenbach 9oz - 8
 smuttynose ipa - 6
 dogfish head india brown ale - 6

BOTTLE

sam adams light - 5
 miller high life 7oz - 2.50
 mother earth kolsch - 6
 bomb golden lager - 4
 hitachino nest white ale, 330ml - 10
 leffe bruin - 6
 leffe blond - 6
 schneider weisse aventinus, 16.9oz - 9
 sierra Nevada kellerweis - 6
 abita amber ale - 6
 aspell grand cru dry cyder, 16.9oz - 19
 warsteiner fresh, non-alcoholic - 4

SHOCHU

somewhere between a martini and a glass of white wine is the beverage taste experience and domain of shochu. like a wine or a spirit, full of grace and nuance, each has its own character and unique flavors. let shochu be your next cocktail epiphany!

hakutake shiro "white mountain" - 9
 light, floral, very clean; conjures a tropical coast
 with coconut water and coconut bark

sudachi "sudachi lime" - 9
 green citrus aromas and flavors dominate;
 sugary, pithy and refreshing
 with citrus skin and oil

nadeshiko "cherry blossom" - 9
 made using dianthus flowers; polished
 and multifaceted
 with mountain coffee and licorice root

namahage "devil mask" - 9
 broad on the tongue; silky smooth, round,
 fleshy textures
 with guava and banana

kannoko "god river" - 9
 a 3-year stint in used oak barrels lends a touch
 of spice and complexity that reminds us of
 scotch whisky; full-bodied and deep
 with burnt orange and amarena cherry

kenjyo - 9
 honeyed aromas of grain, porridge and nuts;
 earthy sweetness
 with date florentine wafer

kappa mizu - 9
 for sipping, with black briny aromas; suave and soft
 with black olive and pink peppercorn

kuro kirishima - 9
 spring flowers and a touch of sweetness;
 balanced and floral
 with jasmine tea

WINE BY THE GLASS, BOTTLE OR ON TAP

bubbles

prosecco, "glera," valdobiadene, veneto, it nv **on tap!**
 jean-luc joillot, cremant de bourgogne, burgundy, fr nv
 nino franco, "rustico," prosecco di valdobiadene, veneto, it nv
 pierre peters, bl de blancs, le mensil-sur-a oger grand cru champagne, fr nv
 naveran, brut cava, penedes, es '10
 nigl, sekt rosé, zweigelt/pinot noir, kremstal, at '08
 vilmart and cie, cuvee grande cellier, premier cru, champagne nv

whites

schwarzbok, muskateller, weinviertel, at '10
 e & m berger, gruner veltliner, "lossterrassen," kremstal, at '10
 poiron, "quatre routes," muscadet sevre et maine, fr
 livio felluga, pinot grigio, "esparto," venezie, igt, it '11
 pierre boniface, apremont, savoie, fr '10
 coppo, "la rocca," gavi, piedmonte, it '10
 gysler, silvaner, halbtrocken, rheinhessen, de '10
 geil, "bechtheimer rosengarten," riesling, kabinet, rheinhessen, de '10
 minges, riesling halbtrocken, pfalz, de '10
 annasa, moschofilero, gr '11 **on tap!**
 qunitay, sauvignon blanc, casablanca valley, cl '11
 fatto e mano, cortese, mendocino county, ca '10
 cadaretta, sauvignon blanc, semilion, wa '11
 fatto e mano, arneis, mendocino county, ca '09
 can ràfols dels caus, "terra prima," catalunya, penedès, es '10
 di giovanni, grillo-chardonnay, sicilia '11
 william fevre, chardonnay, "espino," cl '11
 elk cove, pinot gris, willamette valley, or '10
 laurenz und sophie, "singing," gruner veltliner, at '11
 domaine du bagnol, cassis blanc, fr '09
 matanzas creek, sauvignon blanc, sonoma county, ca '11
 josmeyer, riesling, "kottabe," alsace, fr '07
 domaine weinbach, riesling, reserve personnelle, alsace, fr 750ml '10
 muga, viura, rioja, es '10
 domaine massiac, viognier, minervois, fr '08
 vina casa marin, "laurel vineyard," sauvignon blanc, san antonio, cl '10
 j. and h.a. strub, "im taubennest," riesling, trocken, rheinhessen, de '10
 herbert messmer, feinherb, rielsing kabinet, pfalz, de '09
 clos teddi, "patrimonio," vermentino, sardenia '10
 domaine michel cheveau, pouilly-fuisse aux bouthieres, fr '08
 olivier leflaive, "les setilles," burgogne, blanc, fr '09
 st. michael eppan, pinot bianco, sudtirol, it '11
 bechtold, riesling, "sussenberg," alsace, fr '05
 parusso, nebbiolo rosato, langhe, it '11
 enodelta, greco di tufo, campania, it '10

chateau soucherie, "cuvee les rangs de longue," anjou blanc, loire valley, fr '10 12 48
 domaine jean-marc boillot, rully chatalienne, cote chalonaise, fr '10 68
 arrowood, "cotes de lune," sonoma valley, ca '07 59
 domaine weinbach, rieslingm cuvee st. catherine, alsace, fr 375ml '10 60
 marc tempe, pinot blanc, "zellenberg," alsace, fr '08 64
 fabienne cottagnoud, amigne de vetroz, valais, ch '10 89
 walter hansel, chardonnay, sonoma, ca '07 90
 hanzel, chardonnay, "estate," ca '08 96
 domaine weinbach, Riesling, cuvee st. catherine, alsace, fr 1500ml '10 260
 darenberg, viognier-marsanne, "hermit crab," mclaren vale, au '09 9 36
 arrowood, chardonnay, sonoma, ca '10 12 56
 au bon climat, "hildegarde," santa maria valley, ca '07 15 60
 stonestreet, "upperbarn," chardonnay, ca '05 109
 dumol, chardonnay, russian river valley, ca '08 120
 martinelli, chardonnay, "zio tony," sonoma coast, ca '06 120

reds

alexander valley vineyards, cabernet sauvignon, ca '09 10 40
 coudert-appert, fleurie "grand pre," beaujolais, fr '09 46
 argyle, pinot noir, willamette valley, or '10 59
 edmond cornu, chorey-les-beaune, bourgogne, fr '08 89
 domaine meix-foulot, mercury 1 er cru, "les veleys," bourgogne, fr '06 82
 vina casa marin, pinot noir, san antonio, cl '10 49
 domaine regis champier, "extrait de terrior," brouilly, beaujolais, fr '09 49
 torre quarto, "donna teresa," uva di troia/primitivo/sangiovese, puglia, it '10 36
 vinos-sin-ley, monastrell, yecla, es '10 39
 hangtime, "force canyon," arroyo seco, ca '10 10 44
 hartford court, pinot noir, russian river valley, ca '10 79
 tormaresca, "neprica," puglia, it '09 8 32
 dominio dostares, "estay," bierzo, es '08 9 36
 farrier, "presshouse," alexander valley, ca '09 56
 beaux freres, pinot noir, willamette valley, or '09 105
 edmond cornu, corton-bressandes grand cru, bourgogne, fr '04 119
 edmond cornu, aloxe-corton 1er "les moutottes," bourgogne, fr '05 139
 william selyem, "westside road neighbor," pinot noir, sonoma coast, ca '10 152
 nicodemi, montepulciano d' abruzzo, abruzz, it '10 40
 ollieux-romanis, "cuvee capucine," languedoc roussillon, fr '10 9 36
 azienda agricola, monte del fra, valpolicella, ripassa, veneto, it '08 49
 dow's, "vale do bomfim," douro valley, pt '10 30
 l'ecole, #41, red wine, wa '09 49
 northstar, "stella maris," columbia valley, wa '06 52
 domaine de la janasse, chateauf du pape, vv, fr '04 156
 domaine de la janasse, "chaupin," chateauf du pape, fr '05 139
 bodegas breton, "lorinion," crianza, rioja, es '08 36
 chateau haut segottes, st. emilion, grand cru, bordeaux, fr '09 89

PUNCH BOWLS

the ultimate in "gathering-round." the oversized cocktails in this section summon your inner pirate, patriot and party hat! be the host for your table and serve straight from the big bowl.

small: 2-4 people - 40 / large: 5-8 people - 80

your money, my looks

aperol, jim beam, prosecco, honey syrup, grapefruit, rosemary

it's not unusual

bacardi solera rum, quinta do portal, lemon juice, allspice

pre-siesta

almond horchata, honey syrup, el jimador blanco, benedictine, kronan, allspice

HAND-MIXED DRINKS

chigger reward

hangar raspberry vodka, cloudy ale, lychee, rosewater, fresh raspberry - 10

get in and get on

breckenridge vodka, lillet blanc, marie brizzard poire william, angostura bitters, lemon rind - 12

say what?

bulleit rye, lazzaroni amaretto, lemon juice, simple syrup, chamomile bitters - 10

4 on the floor

drambuie, pineapple juice, montenegro amaro, angostura bitters - 10

david's girl

bombay sapphire gin, chartreuse, jasmine tea, lemon juice, agave - 10

me and my monkey

redemption rye, vermouth, stone-fruit elixir, campari - 10

hot then not

boonsma genever gin, ginger liqueur, sierra nevada kellerweiss - 9

canne e gatto

uncle val's botanical gin, honey syrup, strega, lemon juice, cloudy ale - 11

FROM THE BOTTLE SHOP

our bottle shop crafts some of atlanta's favorite cocktails, puts 'em in a glass bottle and adds a bubbly boost. refreshing, sparkling and intensely aromatic!

all bottles - 9

bali hi

domaine milou, benedictine, st. germain, hopped grapefruit bitters

micha caliente

lemon-lime soda, jalapeno vodka, orange liqueur, cranberry, verdejo

blue-eyed boy

bombay sapphire gin, mint, elderflower, peach bitters



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