

MEAL SERVICE

SUN – THURS: 5 TO 10 PM

FRI & SAT: 5 TO 11 PM

HAPPY HOUR EVERY DAY AT 4 PM

AUTOMATIC SEAFOOD AND OYSTERS

CHAMPAGNE

CAVIAR

RAW BAR

WHOLE FISH

COCKTAILS



31 MARCH 2019

OYSTERS

SAUCY LADY	... FL
MURDER POINT	like butter ... AL
POINT AUX PINS	firm, light brine, subtle ... AL
IRISH POINT	... PEI
EEL LAKE	small, salty, clean ... NS
SLASH CREEK	medium, earthy, plum ... NC
OUTLAW	... FL
CEDAR POINT	... FL

GENERAL RATE INFORMATION

RATE
2.60
2.60
2.50
2.85
3.50
2.70
2.65
2.60

CHILLED

SNAPPER CRUDO	pickled ginger, crispy skin, lime
PEEL & EAT GULF SHRIMP	comeback sauce
ALABAMA CRAB CLAW	shaved carrot, radish

RATE
10.
14.
13.

SALADS

SIMPLE GREEN SALAD	market greens, carrot, radish, shallot vinaigrette
CAESAR SALAD	hand torn croutons, parmesan, lemon anchovy vinaigrette
ARUGULA SALAD	alabama strawberries, bacon, pickled wild onions, goat cheese, banyuls vinaigrette

RATE
5/9.
5/9.
6/10.

STARTERS

YEAST ROLLS	eastaboga cultured honey butter
GRILLED OYSTERS	herb-lemon butter, parm, breadcrumb
STEAMED FLORIDA CLAMS	chorizo, soffritto, grilled sourdough
OCTOPUS A LA PLANCHA	yogurt, harissa, herb salad, lime
PORK BELLY	sweet peppers, ginger, pickled celery
GRILLED QUAIL	snow peas, wild onion, aged vinegar
CRISPY WHOLE GULF SHRIMP	charred vidalia & jalapeño, five spice mayo

RATE
3.
15.
12.
13.
13.
12.
14.

SIDES

CRACKED CUCUMBER SALAD	fresh horseradish, onion, dill
POTATO PUREE	bacon, sour cream, spring onion, parmesan
FRENCH FRIED POTATOE WEDGES	spiced ketchup
MARINATED SPRING PEA SALAD	spring onions, aged sherry
FRIED BASMATI RICE	smoked fish, curry, peanut

RATE
5.
5.
5.
5.
5.

FIN FISH

ROASTED GULF REDFISH	meyer lemon, georgia olive oil
ROASTED GULF YELLOW EDGE GROUPE	spinach, crawfish couvillion, white asparagus
FISH N CHIPS	french fried potatoes, dill, malt vinegar mayo
DUCK FAT POACHED GULF SWORDFISH	sunchoke, sunflower seeds, pancetta vinaigrette
SEARED YELLOWFIN TUNA	charred bok choy, watermelon radish, spicy chili oil, sesame
BRAISED BONE-IN MONKFISH	oyster mushroom, smoked bacon, spring onion, red wine bordelaise
BLACKENED GULF MAHI MAHI	watercress, potato purée, blue crab, green garlic butter
CRISPY WHOLE B-LINE SNAPPER	wok roasted market vegetables, ginger and garlic jus

RATE
22.
26.
18.
26.
25.
24.
24.
34.

ASSORTED SEAFOOD

SCALLOP & OXTAIL	english peas, smoked bacon, ramps
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RATE
28.

MEATS & POULTRY

GRILLED PORKCHOP	baby cauliflower, chili-lime vinaigrette
HANGER STEAK	sea island red peas, baby carrot, ramp butter
HALF ROASTED CHICKEN	braised greens, salsa verde, lemon

RATE
22.
25.
19.

HISTORIC LAKEVIEW BIRMINGHAM, AL. U.S.A. EXECUTIVE CHEF: ADAM EVANS

CONSUMING RAW OR UNDERCOOKED MEATS, POULTRY, SEAFOOD, SHELLFISH, OR EGGS MAY INCREASE YOUR RISK OF FOODBORNE ILLNESS.

SPRING SEASON
"A" DECK

BEVERAGE SELECTIONS

COCKTAILS	RATE
ONLY YOU absolute grapefruit, lustau fino sherry, aperol, lemon, grapefruit, salt	12
THE GREAT PRETENDER Plymouth gin, lustau fino sherry, dry vermouth, salt bitters	11
SIXTEEN TONS dickel rye, hoodoo liquor, white peppercorn, white cacao, mint	9
WINNER TAKE ALL old forster, strawberry, ruhbarb, campari, 12p quils, spanish vermouth	10
SMOKE GETS IN YOUR EYES ansac, cap corse blanc, los altos reposado tequila, bitters	14
HELPLESS cathead vodka, hendricks, cocchi rosa, lemon, greapfruit lavender bitters, honey, egg white	9
REMEMBER WHEN beefeater pink, strega, lime, orange oleo sacrum, tart cherry and saffron bitters	10
TWILIGHT TIME lunazul tequila blanco, vida mezcal, herbsaint, cucumber, basil, lime	11
IF I DIDN'T CARE (N/A) lemon, ginger beer, grenadine, cherries	7
THE MAGIC TOUCH (N/A) hibiscus, strawberry, soda	8

BUBBLES

MUSCADET	9/45
Bonnet-Huteau Nuit Boreale Brut, Muscadet, France	
CAVA	9/45
Grand Castillo Rocio Cava Gran Brut (Macabeo, Parellada, Zarel-lo), Spain	
CAVA	8/36
Reventos brut Rosé, Spain	
VINO FRIZZANTE	12/72
Bianco, Italy, 2017	
BLANCO DE BLANC	10/52
Sauvage, New Mexico, United States	
GASTON CHIQUET BRUT	11/66
“Tradition” Champagne, France	
VINCENT COUCHE	72
Champagne Brut Elegance	
LALLIER	72
Champagne Brut Rosé, Gr.Cru	

WINE

WHITE	
CHARDONNAY	Holman Ranch Estate Chardonnay, Carmel Valley, California..... 11/72
CHARDONNAY	Maison Joseph Drouhin Macon Villages, Bourundy, France, 2016 9/45
MUSCADET	Louis Metaireau Grand Mouton, Muscadet, France..... 8/36
RIESLING	Schloss Gobelsburg, Gobelsburg, Germany, 2017 9/45
FALANGHINA	Feudi Di San Gregorio, Campania, Italy, 2017..... 10/52
SANCERRE	Domaine Franck Millet, Sancerre, France 11/66
ARNEIS	Cordero Di Montexemolo Arneis (Langhe)..... 12/72
ALBARINO	Fillaboa Albarino, Albarino, Spain 12/72
CHARDONNAY	Jarman Chardonnay Carneros, California, 2017 72
CHARDONNAY	Justin Girardin Vire-Clesse, Cote de Beaune, Burgundy, France..... 56
CHARDONNAY	Vincent Girardin Meursault “Les Narvaux” Preh, Burgundy, France..... 72
CHABLIS	Domaine Gueguen, Burgundy, France..... 75
CHARDONNAY	Capenis Western Cape, South Africa, 2001 84
SAUVIGNON BLANC	J. Christopher, Willamette Valley, Oregon 72
SAUVIGNON BLANC	Terrunyo Costa Los Boldos Vineyard Casablanca, Aconcagua, Chile. 93
CHENIN BLANC	Domaine des Aubuisieres Loire Valley, France 104
PINOT BLANC	Gouges Bourgogne, 2016 112
MELON	Lieu Dit, Santa Maria Valley, CA 112
MOSCATO	Tintero, Piedmont, Italy..... 136
ROSÉ	
TAXKOLINA	Ameztoi Taxkolina Rosé “Rubentis”, Getariako, Spain 9/45
GRENACHE / SYRAH	Domane De La Colombe Rosé, Provance, France 12/72
PINOT NOIR	Scrib Rosé of Estate, Sonoma, California, 2018 52
GRENACHE / MOURVÉDRE	Tablas Creek Patelin De Tablas Rosé (Paso)..... 72
RED	
PINOT NOIR	Winderlea Pinot Noir, Willamette Valley, Oregon, 2016..... 8/36
MALBEC	Ch Les Croisille Slice, 2016..... 9/46
GAMAY	Domaine Octavie, Touraine, France, 2017..... 11/58
BLEND	Chateau Jacquet Bordeaux, Merlot, Cab Blend 9/46
MANCIA	Bodega Avancia, Galicia, Spain, 2015..... 12/67
PINOT MEUNIER	Amalie Roberts Pinot Meunier, Dallas, Oregon 72
PINOT NOIR	Presqu’ile, Santa Barbara County, California, 2017..... 62
PINOT NOIR	Ken Wright Freedom Hill, Willamette Valley, Oregon, 2017 56
PINOT NOIR	Failla Pinot, San Andreas, Sonoma, California, 2016..... 87
PINOT NOIR	Dom Louis Chenu P&F, Savigny-Les-Beaune, France..... 92
PINOT NOIR	Domaine Harmand, Geoffroy Gevrey, Bourgogne, france 82
CABERNET SAUVIGNON	Honing, Napa, California, 2016..... 86
CABERNET SAUVIGNON	Domaine Eden, Santa Cruz, California, 2015 94
SYRAH / GRENACHE	Domaine la Garrigue, Rhone Valley, France 112
TEMPRANILLO	Lopez Heredia Reserva, Tondonia, Rioja, Spain, 2016 122
PETITE SIRAH	Ridge Lytton Estate, Dry Creek, California, 2016 122
SANGIOVESE	Felsina Chianti Classico Berardenga Riserva, Tuscany, Italy, 2015 136

IN SEASON

JUNMAI SAKE – 22
Sho Chiku Bai,
Shirakabegura, Kimoto

PALOMINO – 27
Cruz del Mar Fino,
Chipiona, Spain

BEER

DRAFT	
Guinness	5
Bitburger Premium Pilsner	5
CANS	
Fencilne, Blackberry Farm	5
Fullsteam Humidity	6
Anchor Brewing	8
Muchacho, Good People Brewing	7
Devil’s Harvest Breakfast IPA, Southern Prohibition	7
Rye Charles IPA, Pretoria Fields Collective	9
Gose, Westbrook Brewing	6
Amber, Fairhope Brewing Company	7

BOTTLES	
Heineken	5
Bottle Wyndridge Apple Cider	7

Iced Tea (sweet or unsweet)	2	San Pelligrino	3
Aqua Panna	2	Assorted Sodas	3

AUTOMATIC
SEAFOOD & OYSTERS
2824 5TH AVENUE S.
BIRMINGHAM, ALABAMA 35233
U.S.A.

“TOO MUCH OF ANYTHING IS BAD, BUT
TOO MUCH CHAMPAGNE IS JUST RIGHT.”
F. SCOTT FITZGERALD