

**COCKTAIL
CLASSICS - \$6**

**MARTINI
SKYY OR BEEFEATER
DRY WITH TWO OLIVES
OR A TWIST**

**BLOODY MARY
SALTED RIM, HOUSE MIX
ONION, BEAN AND AN OLIVE
-TELL US HOW SPICY YOU LIKE IT-**

**MARGARITA
SALT RIMMED, SAUZA SILVER
AND FRESH JUICES**

**SEAN'S MANHATTAN
MAKER'S MARK
PUNT E MAS, BITTERS
TWIST OF ORANGE**

**NEGRONI
BEEFEATER GIN
CAMPARI & SWEET VERMOUTH
ORANGE TWIST**

**WELL DRINKS
SKYY - BEEFEATER - SAUZA
BACARDI - JIM BEAM
CUTTY SARK - BUSHMILLS
JACQUES CARDIN**

WINE OR BEER - \$5

RED OR WHITE FEATURE

**HALES RED MENAGE ALE
22OZ**



AFTERNOONS AT 94

2:30 - 6:00 PM

**FUN AND ADVENTURE
SMALL BITES
UNEXPECTED PLEASURES
94'S FAVORITES**

**WINE AND COCKTAIL
SPECIALS!**



\$6 CHOICES

WITH BEVERAGE PURCHASE*

BACON SALAD

ICEBERG ~ BACON ~ BACON VINAIGRETTE
OVEN ROAST TOMATOES

SPINACH SALAD

BABY SPINACH ~ APPLE ~ BACON
SHERRY VINAIGRETTE

SALAD

MIXED FIELD GREENS
PENA BLUE AND WALNUT VINAIGRETTE
MAPLE GLAZED WALNUTS

DUCK SOUP

FRENCH STYLE ONION SOUP
MADE WITH DUCK STOCK
GRUYERE DE SAVOIE ~ BRIOCHE TOAST

TOMATO COCONUT BISQUE

RED CURRY AND COCONUT

TRUFFLED FONDUE

CREAM ~ STEWARD'S BLEND OF CHEESES
BLACK TRUFFLE ~ HERBS ~ TOAST

BRIE AND BERRIES

WARM FRENCH BRIE
FRESH STRAWBERRY COULIS

RILLETTES

MUSCOVY DUCK WITH SEA SALT RILLETTES
BLOOD ORANGE COMPOTE

RAVIOLI

MILD CHEVRE FILLED ~ DRIED CHERRY
FRESH SAGE

FETTUCCHINI

FRESH EGG PASTA ~ PESTO TOSSED
PARMIGIANO
ADD: CRAB \$6 BAY SHRIMP \$4

MINI MAC

A PETITE VERSION OF 94'S FAMOUS
MARKET MAC ~ CREAM ~ STEWARD'S
BLEND OF FOUR OR MORE CHEESES
DUNGENESS CRAB
(GO AHEAD! ORDER A DOUBLE SIZE!)

\$6 CHOICES

WITH BEVERAGE PURCHASE*

JALAPENO & CRAB

HUSHPUPPIES

CORN FRITTERS WITH DUNGENESS CRAB
BACON FAT AIOLI

GREEN CHILI SHRIMP

BAY SHRIMP ~ MILD GREEN CHILIES
CORN TORTILLA ~ CHEESE

STEWARD'S SAMPLER

THREE CHEESE—SAMPLER OF THE DAY

BABABURGER

GROUND LAMB FROM PIKE MARKET
FLAME GRILLED ~ CONDIMENTS
GRAND CENTRAL BRIOCHE BUN
ADD: BACON AND BLUE CHEESE \$2
ADD: FRIES \$4

BALOS AZUL

MEATBALLS OF GROUND LAMB
SHREDDED APPLE AND POTATO
BLUE CHEESE ~ PORT & BUTTER GLAZE

ROSEMARY AND PARMIGIANO FRIES

HOUSE CUT RUSSETS
ROSEMARY AND CHILI FLAKE TOSSED
BAKED WITH THE KING OF CHEESE

GRILLED PRAWNS

CAYENNE ~ CUCUMBER AND
RED ONION SALAD

CALAMARI DIABLO

SAUTEED CALAMARI ~ HOT PEPPERS
CHILE FLAKES ~ RED WINE AND BUTTER

HORSERADISH

BUTTERED CLAMS

STEAMED MANILA CLAMS
HORSERADISH BUTTER
HERBS ~ WHITE WINE

FRIED APPLES

CHEF'S ULTIMATE SUGAR HIGH
SLICED APPLE "FRITTERS"

DUNGENESS CRAB FANTASIES

FRIED AVOCADO

PANKO CRUST ~ CRAB ~ CORN RELISH
TOMATO ~ CHIVE OIL ~ ORANGE VIN \$16

CRAB BLT

APPLE SMOKED, DRY CURED BACON
CRAB ~ TOMATO ~ AVOCADO ~ LETTUCE
BACON FAT AIOLI ~ ARTISAN BREAD \$14

ADD CRAB TO ANY PASTA OR SALAD

\$6 PER OUNCE

DUNGENESS CRAB FANTASIES

CRAB TOASTS

GARLIC CREAM ~ CRAB
ASPARAGUS ~ TOAST POINTS \$14

BABY CAKES

THREE 94 STYLE MINI CRAB CAKES
BLACK TRUFFLE
& ORANGE AIOLI \$16

ADD CRAB TO ANY PASTA OR SALAD

\$6 PER OUNCE

*PER SMALL PLATE UP TO THE NUMBER OF GUESTS
ITEMS ARE MADE AS DESCRIBED.
MODIFICATION MAY INCREASE PRICE.
AFTERNOON MENU NOT AVAILABLE FOR TAKEOUT.

3/9/2010 9:25:08 PM

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