

Seafood & Drink

PAIRING GUIDE



Lobster

A rich, buttery fish that is juicy and flavorful.

Try it with:

- White wine with a few fruity notes like chardonnay
- Light red wine like pinot noir
- Crisp, light beer like a lager or pilsner

Salmon

A meaty yet silky fish known for its versatility.

Try it with:

- Light red wine like pinot noir
- Light-bodied beer such as a Belgian-style witbier
- Fruity and dry wine like rosé



Scallops

Subtle taste with a tender mouthfeel.

Try it with:

- Crisp and dry wine like sauvignon blanc
- Light red wine like pinot noir
- Crisp, light beer like a pilsner

Oysters

A delicate shellfish that is slippery and salty.

Try it with:

- Effervescent and citrusy drinks like champagne
- Highly acidic white wine like Riesling
- Dry white like sauvignon blanc

Shrimp

Versatile shellfish with a mild and slightly sweet flavor.

Try it with:

- Dry, sweet wine like Riesling
- Tart, sweet mixed drink like a margarita
- Light red wine like pinot noir



Crawfish

A Southern shellfish typically paired with spicy flavors.

Try it with:

- Sweet and tangy NA drink like lemonade
- Acidity and fruity wine like rosé
- Light and refreshing beer like a lager

Tuna

A meatier seafood eaten similar to steak.

Try it with:

- Full-bodied white wine like Viognier
- Light red like pinot noir
- Crisy, light beer like a lager or pilsner

Crab

A soft and sweet shellfish with a slight briny taste.

Try it with:

- Crisp, dry white wine like pinot grigio
- Light, citrusy beer like a wheat beer
- Effervescent and acidic sparkling wine like prosecco



Chinet