

HAPPY HOUR FOOD

FROM 3 TO 5 PM

OYSTERS ON HALF SHELL

\$18 Half Dozen - \$30 Dozen

Fresh oysters served with lemon, cocktail sauce, Tabasco, horseradish, and our signature Champagne mignonette

OYSTERS FLIGHT \$34 dozen

Four of each style served with lemon, cocktail sauce, Tabasco, horseradish, and our signature Champagne mignonette

~ AVAILABLE OYSTERS CHOICES ~

Blue Point - Connecticut | Stormy Bay - Delaware Bay, NJ | Malpaque - P.E.I. Canada

KUNG PAO CALAMARI | 16

Breaded and fried calamari, sweet chili glaze, cherry peppers, shaved carrots, crushed peanuts, scallions

MINI LOBSTER ROLLS | 16

Three mini buttery brioche rolls with Tender lobster meat tossed with lemon, celery, and mayo, old bay seasoning

JAR OF LOBSTER | 30

Chopped lobster tail, served in a jar of melted garlic butter, grilled bread, lemon

AHI TUNA CRUDO | 20

*Sliced ahi tuna with thai passion fruit peanut dressing, microgreens, and chili oil
Served chilled and raw*

WAGYU BEEF SLIDERS | 12

Roasted wagyu cubes, garlic brown butter, onions, parsley with chimichurri, peppercorn demi-glaze, and black truffle bearnaise

CRISPY BRUSSEL SPROUTS | 16

Crispy roasted Brussels sprouts placed on top a bed of whipped hot honey feta

BAO BUNS | 14

prime beef, cilantro, avocado, sweet Korean sauce, red cabbage, bao buns, sriracha mayo*

TRUFFLE FRIES | 9

Crispy fries tossed in truffle oil, served with parmesan garlic aioli

Soups & Salads

THE WEDGE | 15

Crisp iceberg lettuce topped with ranch dressing, crispy bacon, cherry tomatoes, crumbled blue cheese, chopped candied pecans, crispy fried shallots, and a balsamic drizzle

NEW ENGLAND CLAM

CHOWDER | 14

Creamy, rich chowder loaded with tender clams, potatoes, and celery, seasoned to perfection and served with oyster crackers

CAESAR | 12

Crisp romaine lettuce tossed in creamy Caesar dressing, topped with shaved Parmesan and golden house-made croutons

Consuming raw or undercooked meat, seafood, and eggs may increase your risk of food borne illness.

HAPPY HOUR COCKTAILS

FROM 3 TO 5 PM

JEALOUSY | 12

hendrick's gin | cucumber basil mint cordial | lime

JUST JOSHIN' | 12

wild turkey | ginger | amaro | bendt bourbon cream

EL DIABLO | 12

jalapeno infused sauza blue reposado | mango lime | triple sec | tajin

BLACK CHERRY BOMB | 12

illegal joven mezcal | black cherry | lime | fernet

LOS CABOS AZUL | 12

mi campo reposado | blueberry lavender reduction | lime

FLIRT BIRD | 12

reyka vodka | triple sec | lemon | champagne syrup | charged sauvignon blanc foam

MILE HIGH MARTINI | 12

hendrick's gin | rosemary lavender honey | lemon | egg white

DESPERATE HOUSEWIFE | 12

reyka vodka | lemon | raspberry | sugar rim

YOU ONLY YOLO ONCE | 12

reyka vodka | lychee | st germain | lemon | bubbles

COLOMBIAN OLD FASHIONED | 12

bulleit bourbon | house made marasca espresso bitters | simple syrup

FROZEN COCKTAILS

Strawberry Frose | 19

miraval rose | fresh strawberry puree | aperol triple sec

MODERN CLASSICS

OLD FASHIONED | 12

wild turkey bourbon | simple | angostura bitters smoked tableside

MANHATTAN | 12

wild turkey bourbon | sweet vermouth | bitters

SAZERAC | 12

makers mark | absinth sweetener | peychauds | lemon peel

PAPER PLANE | 12

wild turkey bourbon | amaro nonino aperol | lemon

MEXICAN MARTINI | 12

sauza reposado | gran marnier | cold pressed olive juice | lime | agave

ESPRESSO MARTINI | 12

titos vodka | kahlua | espresso (cream optional)

MAI TAI | 12

bacardi | cognac | dry curacao | orgeat | lime

MARGARITA | 12

don julio reposado | triple sec | lime | agave (salt optional)

HEMINGWAY DAQUIRI | 12

bacardi aged rum | maraschino liqueur | grapefruit | lime

FRENCH 75 | 12

no. 3 gin | lemon | sweetener | topped with bubbles

