

HAPPY HOUR

Monday - Friday

4:00pm - 6:30pm

Raw Bar & Lounge:

Happy Drafts

all tap handles

\$4

Happy Wine

Chardonnay

Sauvignon Blanc

Pinot Grigio

Cabernet Sauvignon

Pinot Noir

Seasonal Sangria

\$5

Happy Cocktails

mixed, shaken, or stirred to your liking

Exclusive Vodka

Tanqueray Gin

Jack Daniel's Whiskey

Dewar's Scotch

Bacardi or Malibu Rum

House Tequila

\$7

Raw Bar:

Buck "A" Shuck

Local Little Neck Clams

Cape may little necks on the 1/2 shell 1 each

Atlantic Seaboard Oysters

Blue points on the 1/2 shell 1 each

Oyster Shooter

Citron vodka, H2O cocktail sauce, lemon

\$6.50

\$10 & Under Bites:

Clam Fritters

Clam chowder puree \$6

Farmers Cheese Board

Dolce Gorgonzola, Local honey comb, artisanal bread \$9

P.E.I Mussels

White wine, lemon, garlic \$10

Lina's Meatballs

Buratta, pomodoro sauce, basil, olive oil & Pignoli nuts \$9

Frito Misto

Fried calamari, shrimp, lemon, parsley, aioli \$10

Hummus & Olives

Tuscan bread, marinated olives \$7

Mixed Greens

Poached pears, goat cheese, toasted walnuts, sherry vinaigrette \$10