

Ultimate Happy Hours

Sunday – Friday 5pm to 7pm

\$7 House Wines by the Glass

\$7 House Spirit

\$9 Specialty Craft Cocktails

\$5 Beer

\$1.5 Little Neck Clams

\$2 Shrimp Cocktail

\$2 Oysters

Every Thursday...

50% off Bottles of Wine \$50+

Ultimate Happy Hour Bar Snacks

Baked Clams* GF \$8

LI Little Neck-EVOO-Apple-Wood Smoked Bacon "Casino" Crumbs-Charred Lemon.

Chef Steve's Deluxe Truffle Fries GF \$7

Our Classic Truffle Fries – Melted Fontina – Pecorino Romano – Crispy Pancetta Parmesan-Peppercorn Aioli.

Sautéed Baby Artichoke "Milanese" GF \$9

Burnt Lemon – Whipped Goat Cheese – Mandarin Orange Jam – Toasted Breadcrumbs – Crispy Garlic.

Flash-Fried Calamari \$8

Semolina – San Marzano Tomato – Garlic Aioli – Mini Tabasco.

Grilled Pizza "Caprese" \$7

Baby Argula – Fontina Cheese – Roasted Yellow Peppers – Fresh Basil – Aged Balsamic – Herb Oil.

Grilled Market Oysters* GF \$2.50 ea.

Our Selected Oyster of The Day – Charred Cucumber-Roasted Corn Mignonette Cocktail Sauce – Fresh Lemon.

Chilled Seafood GF \$12

Maine Lobster – Mussels – Little Neck Clams – Shrimp – Roma Tomatoes – Endive Cucumber – Lemon Vinaigrette

East End Beefsteak Tomato & Burrata GF \$8

Fresh Basil – EVOO – Pea Tendrils – Tuscan Olive "Streusel."

Our Grilled Pizza Margherita \$7

Fontina Cheese – San Marzano Tomato – Pecorino Romano – Herb Oil.

GF = This Item Can Be Prepared Gluten Free

**Consuming raw or undercooked meats, shellfish or fresh shell eggs may increase the risk of food borne illness, especially if you have certain medical conditions.*

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