

BAR MENU

Citrus Marinated Olives	4
Smoked Almonds	5
Oysters <i>East Coast/West Coast</i>	M/P
Stuffed Arancini <i>Fresh Mozzarella, Lemon Risotto Tomato coulis</i>	7
Corn Griddle Cake <i>Preserved Lemon & Heirloom Tomato Salad, Labneh</i>	8
Pulled Pork Sliders <i>House made Fry Bread, Cole Slaw</i>	10
Crispy Flat Bread <i>Pancetta, Truffled Goat Cheese, Wild Forest Mushrooms</i>	10
House Ground Hamburger <i>Grass-Fed Beef, baby romaine, Onion, French Fries. Cheddar, Bleu, Gruyere Bacon, pancetta</i>	12 2 2
Oyster po'boy <i>Bacon cole slaw, pimenton fries</i>	10
Mac & Cheese <i>Bacon, four cheeses. Vegetarian Option available.</i>	14

MONDAY

Bluepoint oysters \$1, Happy Hour All Night

WEDNESDAY

Oyster po'boy \$8.

SUNDAY – THURSDAY

Before 7pm and after 10pm
Bluepoint oysters \$1

TUESDAY- LOBSTER NIGHT

Market price

Main Lobster Roll *with spicy fries*

Steamed Whole Lobster (*hot or cold*)

Surf N Turf (*Add Lobster Tail with your burger or steak*)

ARTISANAL CHEESE SELECTION

Three for \$12 Five for \$18

Served with balsamic fig jam

*Raw orange blossom honey & spiced walnuts
Our Cheeses Come From Stinky Brooklyn on Smith Street*

Mussels of the Day \$12

Please ask servers