



Wednesday, May 17th 2017

Happy Hour

4:00 – 6:00

(Bar Only)

Raw Bar Buck A'Shuck

\$1/per Umami Oysters

Shareable

P.E.I. Mussels w/ Black Pepper Cream & Sundried Tomato (1lb) – \$8

Cinnamon Chipotle Chicken Wings (5) – \$7

Tempura Fried Shrimp w/ Sweet Red Pepper Remoulade – \$7

Narragansett Clam Fritters w/ House Tartar – \$6

Stuffed Clam w/ Chipotle Aioli (1) – \$4

Sliders

N.C. Pulled Pork (1) – \$3

Pesto Chicken Salad (1) – \$3

Fried Haddock (1) – \$5

Sushi

Happy Bluefin Maki – \$10

Spicy Bluefin Tuna, Shiso Leaf, Avocado & Tempura Flake inside

Seared Bluefin, Eel Sauce, Wasabi Mayo & Tobiko outside

Happy Baby Octopus Salad – \$6

Marinated Baby Octopus over Mixed Greens

Beer Specials

Sam Adam Winter Lager (12oz Bottle) – \$2

Corona Light (12oz Bottle) – \$2

Blue Point "Mosaic" (16oz Can) – \$4

Blue Point "Toasted Lager" – \$4

Drink Special

Sweet Tea Lemonade -- \$7

Deep Eddy Sweet Tea Vodka & Lemonade

Featured Wine

~ Angeline Vineyards Rose ~

California (2016) -- \$7