



Wednesday, June 21st 2017

Happy Hour

4:00 – 6:00

(Bar Only)

Raw Bar Buck A'Shuck

\$1/per Umami Oyster's

Shareable

Beer Battered Haddock Fish & Chips w/ House Tartar – \$8

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

Fried Potatoes & Scallion Balls (6) – \$5

Tempura Fried Shrimp w/ Citrus Soy Sauce – \$7

Narragansett Clam & Country Ham Fritters w/ House Tartar – \$6

Sliders

Beer Battered Haddock (1) – \$3

Pesto Chicken Salad (1) – \$3

N.C. Pulled Pork (1) – \$5

Sushi

Happy Salmon Maki -- \$8

Salmon, Dill, House-Made Kimchee & Avocado

Happy Hamachi Maki -- \$5

Yellowtail, Shiso Leaf & Avocado inside

Red Tobiko outside

Beer Specials

Stony Creek "La Garza" Mexicali Style Lager (12oz Can) – \$3

Goose Island "IPA" (16oz Can) – \$4

Blue Point "Toasted Lager" (16oz Can) – \$4

Blue Point "Mosaic" Session IPA (16oz Can) – \$4

Drink Special

Happy Mule -- \$7

New Amsterdam Vodka, Local Ginger Beer, Local Currant Juice & Fresh Lime

Featured Wine

~ Angeline Vineyards Rose ~

California (2016) -- \$7