



**Wednesday, July 26<sup>th</sup> 2017**

**Happy Hour**

**4:00 – 6:00**

**(Bar Only)**

**Raw Bar Buck A'Shuck**

**\$1/per Umami Oyster**

**Shareable**

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

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

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

**85 Main Chicken Wings (5) -- \$7**

**Narragansett Clam Fritters w/ House Tartar – \$6**

**Sliders**

**Beer Battered Haddock (1) – \$4**

**Pesto Chicken Salad (1) – \$3**

**N.C. Pulled Pork (1) – \$3**

**Sushi**

**Happy Bluefin Maki -- \$6**

**Bluefin Tuna, Cucumber & Shiso Leaf**

**Spicy Bluefin Nachos -- \$10**

**Spicy Bluefin & Avocado Tower w/ Unagi Sauce, Wasabi Aioli, Scallion & Tobiko**

**Served w/ Fried Wonton Chips**

**Beer Specials**

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

**Blue Point “Mosaic” Session IPA (16oz Can) – \$4**

**Goose Island “IPA” (16oz Can) – \$4**

**Drink Special**

**Berry Happy Mule -- \$7**

**New Amsterdam Berry Vodka, Local Ginger Beer, Local Black Currant Juice w/ Fresh Lime**



**OUR HAPPY HOUR MENU  
CHANGES WEEKLY!!**

**COME BE HAPPY WITH US!!!**

**EVERY WEDNESDAY  
4 - 6 PM (Bar only)**

**(This menu is subject change at any time prior to 4 pm on the date shown)**