



Wednesday, July 18th 2018

Happy Hour

4:00 – 6:00

(Bar Only)

Raw Bar Buck A' Shuck

Umami

(Narragansett, RI)

Shareable

Old Bay Dusted Fried Atlantic Haddock w/ House Tartar – \$6

Narragansett Beer Steamed P.E.I. Mussels (1lb) – \$8

House Chicken Wings w/ Cinnamon & Smoked Sugar Dry Rub (5) – \$5

Fried Oyster Sliders w/ Pickled Red Onion & Special Sauce (2) – \$8

Clam & Sweet Corn Fritters – House Tartar Sauce (4) – \$5

Sushi Bar

Spicy Crunchy Butterfly – \$10

Cream Cheese, Avocado, Cucumber & Seared Scallops inside
w/ Crab Stick, Spicy Mayo, Eel Sauce & Tempura Flake on top
Wrapped w/ Chili Soy Paper

Happy Beer

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

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

Yuengling (16oz can) – \$4

Grey Sail "Leaning Chimney" Smoked Porter (12oz Can) – \$3

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

Harpoon IPA (12oz Can) – \$3

Bud Light Aluminum (12oz Bottle) – \$3

Negro Modelo (12oz Bottle) – \$3

Happy Drink

~ Honey Crisp Apple Sangria ~

Skyy Honey Crisp Apple Vodka, White Sangria, Fresh Fruit Juice & Apple

\$8