

Happy Hour

Monday to Friday 4pm – 7pm

HAPPY HOUR DRINK SPECIALS

PREMIUM WELL DRINKS 4

HAND CRAFTED DRAFT BEER

16 OZ PINT: 4 22 OZ TALL: 5

Blue Moon Belgian Wheat, Samuel Adams Boston Lager,
Newcastle Brown Ale, Local Flying Dog Seasonal

SELECTED VINTAGE WINES 4

Cabernet, Chardonnay, Moscato, Merlot,
Pinot Noir, Pinot Grigio & White Zinfandel

HAPPY HOUR FOOD

All designed for sharing so please sit back and relax

Garlic Pomme Frites... 4

Crispy Potato, Herbs, Garlic Butter

Fatty Patty Burger... 4

Our Special Chuck Burger, Lettuce, Tomato, Onion

Vegetable Fondue... 4

Grilled Farm Vegetables, Herbs, Toast Rounds

Warm Imported Provolone... 5

Green Olive – Artichoke Tapenade, Tomato, & Basil

Scottish Smoked Salmon Cheesecake... 7

Traditional Condiments

Individual Flatbread Pizza... 5

**Chef's Daily Preparation*

Roasted Red Pepper Hummus... 4

Chickpeas, Garlic, Tahini, Olive Oil, Toasted Pita

Korean BBQ Beef... 5

Jasmine Rice & Scallion BBQ Sauce

Crisp Bacon Wrapped Scallop Sticks... 6

Honey Mustard Dipping Sauce

Fin & Shellfish Tacos 6

Fresh Lime & Cilantro Crème Fraiche

Buffalo, My's Hoisin or Beto's Achiote Wings 7

Ranch Dressing, Carrot and Celery Ribbons

Tuna Tartare 7

Ahi Tuna, Soy, Sesame, Ginger, Chili Oil

Tuna, Shrimp and Bay Scallop Ceviche 7

Citrus, Avocado, Olive Oil & Crisp Tortillas

Point Judith Calamari 7

Three Dipping Sauces & Lemon

Lobster & Fig Pizza 9

Fig Jam, Roasted Corn, Great Hill Blue, Scallion Drizzle

Executive Chef Duane Keller

Executive Sous Chef Jorge Lopez

We kindly request one check for your table,
and there will be a service charge of 18% added to parties
of six or more. Consuming raw or under-cooked meats,
poultry, seafood, or eggs may increase
your risk of food-borne illnesses.

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