



HAPPY HOUR

SEAFOOD & PROVISIONS

- ICED OYSTERS**, horseradish, hot sauce, mignonette (ea) (GF) (R) *1 dollar off see oyster board or ask server for selection*
- PEI MUSSELS**, salsa negra, chicharron, crema, mexican oregano, scallion salsa verde, avocado (GF) (R) 14
- CALAMARI**, pickled shallots, lime aioli, aji puree (GF) 10
- CHARRED SHISHITO PEPPERS**, bottarga, togarashi, meyer lemon, buttermilk aioli (GF) 8
- CRISPY BRUSSELS** sprouts, miso-chili agrodolce, pancetta, pomegranate, marcona almond (GF) 9
- SURF CLAMS**, smoked cocktail & creole tartar sauces (GF) 12
- SOFT BOILED EGGS** & caviar, hot sauce, maldon, bowfin caviar, chive (GF) (R) 8
- CHOWDER FRIES**, thai clam chowder, bacon, thai basil (GF) 10

DRINKS

BEER

- ANCHOR STEAM** 4
- BUD LIGHT** 3

COCKTAILS

- CUCUMBER COLLINS** 7
- STRAWBERRY SURFER** 7
- PLANK'S MULE** 7
- PINK PALOMA** 7

WINE

- CHARLES KRUG MONDAVI CHARDONNAY** 7
- CHARLES KRUG MONDAVI CABERNET** 7
- GOLDEN LOVE CHARDONNAY BRUT** 7

glass

