

:: HAPPY HOUR ::

MONDAY-FRIDAY 3-6PM

:: WINE ::

Groth Vineyards Sauvignon Blanc

Oakville, Napa Valley, CA

6

Sean Minor Chardonnay

Sonoma Coast, California

7

Torii Mor Pinot Noir

Willamette Valley, Oregon

8

Ancient Peaks Cabernet Sauvignon

Paso Robles, California

7

:: BEER ::

ALL PINTS 5

:: COCKTAILS ::

- FEATURING -

THE HARWOOD

vodka, fresh strawberry and lemon juice,
with tarragon essenc

MARGARITA VERDE

silver tequila, agave syrup, fresh lime, cucumber, basil,
and jalapeno, with an ancho chile salt rim

OLD FASHIONED

straight bourbon whiskey, sugar and bitters...
served over block ice with orange essence

ALL CRAFT COCKTAILS 8

ALL WELL DRINKS 7

:: OYSTER SAMPLER ::

1/2 DOZEN - 9 DOZEN - 18

:: BITES ::

- 6 -

FRESH RICOTTA WITH SEA SALT

cow's milk ricotta, toasted country bread

MIXED ORGANIC GREENS

golden balsamic vinaigrette

ICELANDIC COD FISH TACOS

beer battered

- 8 -

CLAM CHOWDER

new england style

SHRIMP COCKTAIL

wild mexican jumbo brown shrimp 1/4 LB

HOUSE-MADE TORTELLINI

winter squash, chanterelle mushrooms, fresh herbs

SEAFOOD FRITTERS

crab, shrimp and atlantic cod
with romesco sauce and pickled peppers

- 10 -

CRAB CAKE

blue crab, celery root remoulade

BACON CHEDDAR CHEESEBURGER

with caramelized chipotle mayonnaise and french fries

MUSSELS GARBANZO

pancetta, harissa, parsley & lemon, with crispy french baguette