

HAPPY HOUR

Monday - Friday 4:00-5:30PM • Bar only

\$8 DRAFT WINE 5oz Pour

J VINEYARD PINOT GRIS, *ITALY*

DAY OWL ROSÉ, *CALIFORNIA*

ELMO PIO PROSECCO, *ITALY*

LINE 39 CABERNET SAUVIGNON, *CALIFORNIA*

\$6 DRAFT BEER

ALLAGASH WHITE, WITBIER

2SP UP & OUT, HAZY IPA

MAINSTAY HELLES, LAGER

\$10 CRUSHES Tito's Handmade vodka

ORANGE

GRAPEFRUIT

PINEAPPLE

SOUPS + SALADS

MANHATTAN CLAM CHOWDER 6

NEW ENGLAND CLAM CHOWDER 6

YELLOW TOMATO SOUP 6

FRENCH ONION SOUP 6

LITTLE GEMS

Baby gem lettuce, Heirloom tomatoes, shaved Parmesan, lemon vinaigrette • 10

CITRUS CAESAR

Kale, Romaine, Parmesan, crouton dust, orange zest, Asiago Caesar dressing • 10

SHAREABLES

OYSTERS (SELECT VARIETIES)

Champagne mignonette, soy ginger mignonette, house cocktail (minimum of six) • 2/each

DRIFT FRIES

Old Bay seasoning, house made cheese sauce • 6

Add Lump Crab • 14

TUNA POKE TACOS*

Truffle Ponzu mayo, crispy wonton, spicy ginger soy, pickled red onions • 12

THAI GREEN CURRY MUSSELS*

Coconut curry broth, grilled sourdough • 15

CRISPY CALAMARI

Cherry peppers, lemon garlic aioli • 15

BURRATA

Herb oil, arugula, honeycomb, toasted pistachio, grilled sourdough • 12

LOADED POTATO TUMBLERS

Bacon, cheddar, cilantro lime crema • 10

GORGONZOLA DIP

Maple barbecue-dusted house-made chips • 10

*Consuming raw or undercooked meat, seafood, shellfish or eggs may increase your risk of foodborne illness. Please let your server know if you have any food allergies or dietary restrictions.