



HAPPY HOUR

MONDAY / FRIDAY

4PM - 6PM

AVAILABLE AT THE BAR & HIGH TOPS

DRINK SPECIALS

HOUSE WINES	8.00
WELL COCKTAILS	9.00
MARTINIS (WELL)	11.00
MANHATTANS (WELL)	11.00
DOMESTIC BEER	3.00
CRAFT BEER	5.00
PINEAPPLE MARTINI	11.00

**Seasonal Cocktails not included

DAILY SPECIALS

MONDAY PROMOTION

*KIDS EAT FREE - ONE FREE KIDS MEAL
WITH ENTREE*

WEDNESDAY

SPECIAL \$14 BURGER MENU

TUESDAY & THURSDAY

BUCK A SHUCK OYSTERS

THURSDAY

LADIES NIGHT

THURSDAY - SATURDAY

*LATE NIGHT FOOD MENU
AVAILABLE*



PLEASE DRINK RESPONSIBLY



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FOOD MENU

MORTADELLA, HERB & GARLIC CHEESE PINWHEELS14

Thin-sliced mortadella wrapped around a creamy herb-and-garlic cheese filling, rolled into pinwheels

EGGPLANT & ROCK SHRIMP BRUSCHETTA.....14

Crispy eggplant and tender rock shrimp layered over toasted bread, finished with a sweet balsamic glaze for the perfect balance of savory and sweet.

EGG ROLL-WRAPPED JUMBO SHRIMP.....16

Plump jumbo shrimp wrapped in a crispy egg roll shell, fried to golden perfection and served with a bold, spicy aioli for dipping.

SWEET & SOUR CHEESEBURGER SLIDERS.....12

Mini beef sliders topped with melted American cheese and a tangy sweet-and-sour red cabbage slaw, all served on soft slider buns.

LOADED POTATO SKINS.....12

Oven-baked potato skins stuffed with melted cheese and smoky bacon pieces, served with a side of house-made horseradish sour cream.

STEAMED CLAMS & SAUSAGE.....14

Middleneck clams with sausage, garlic, oil & lemon

MUSSELS FRA DIAVLO.....12

Fresh steamed mussels & sausage in our house made fra diavlo sauce

BUFFALO GARLIC PARMESAN WINGS.....12

Oven roasted Buffalo wings seasoned with parmesan & garlic

FISH TACO.....12

Breaded white fish in a flour tortilla with shredded lettuce & pico de gallo

TRUFFLE FRIES 7

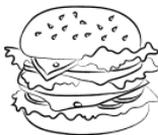
MARGARITA FLATBREAD 10

ARUGULA FLATBREAD 10

PEPPERONI FLATBREAD 10

SWEET POTATO FRIES 8





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WEDNESDAY \$14 BURGER MENU

THE PATTY MELT

*8oz black angus burger topped with swiss cheese & sauteed onions.
Served on texas toast.*

BLACK & BLEU BURGER

8oz black angus burger topped with bleu cheese and chipotle mayo. Served on a brioche bun

ALAI BURGER

8oz black angus burger with cheddar cheese, onion rings & a sunny side up egg. Served on a brioche bun.

BBQ BURGER

*8oz black angus burger topped with BBQ sauce, onion strings & american or cheddar cheese.
Served on a brioche bun*

MUSHROOM SWISS

*8oz black angus burger topped with mushrooms & swiss cheese.
Served on a brioche bun*

HAWAIIAN BURGER

8oz black angus burger with goat cheese & sweet chili sauce. Served on a brioche bun.

MANGO AVOCADO BURGER

*8oz black angus burger with mango salsa, avocado & american or cheddar cheese.
Served on a brioche bun.*

AVAILABLE 4PM TO 8PM AT THE BAR





HAPPY HOUR

LATE NIGHT FOOD MENU

*Available 9:30 to Midnight
Thursday - Saturday*

WOODFIRED PIZZA	18
<i>Plain or Pepperoni</i>	
BUFFALO WINGS	20
<i>10 wings served with bleu cheese</i>	
SPRING ROLLS	14
<i>Cheesesteak or Buffalo Chicken</i>	
BUFFALO SHRIMP	20
<i>3 jumbo panko shrimp</i>	
FRENCH FRIES	6
ONION RINGS	8

SEASONAL COCKTAILS

POMEGRANATE LEMONDROP	14
<i>A bright and refreshing holiday twist on a classic lemondrop-Citron vodka shaken with Pama liqueur, a splash of pomegranate juice, and fresh lemon. Served icy cold in a brown cane sugar-rimmed martini glass.</i>	
TINSLETINI	15
<i>Crisp pear vodka and St-Germain elderflower liqueur lightly balanced with lemon, then topped with a festive pour of champagne. Finished with a raw sugar rim and a lemon wheel for a sparkling holiday glow.</i>	
CRAN IT GET ANY COLDER?	14
<i>A winter-inspired margarita featuring muddled cranberries and lime, premium tequila, triple sec, fresh citrus, and a touch of agave. Served over ice with a cranberry sugar rim.</i>	
SEASON'S GREETINGS	15
<i>A simply elegant holiday pour-champagne crowned over a frozen cranberry-raspberry "wreath" that chills the cocktail and adds a subtle berry brightness.</i>	
THE JACK FROST MULE	14
<i>Jack Daniel's Tennessee Honey layered with spicy ginger beer and a splash of fresh lime. Served in a mule mug with a shimmering red glitter finish for the perfect holiday sparkle.</i>	
S'MORES MARTINI	15
<i>Dessert in a glass-white and dark crème de cacao shaken with vanilla vodka and a splash of cream. Served in a chocolate-drizzled martini glass rimmed with crushed graham crackers.</i>	

