

# HAPPY HOUR

SERVED BETWEEN 3:00 - 6:00PM ON MONDAYS & FRIDAYS ONLY

## STARTERS

### OYSTERS ON THE HALF SHELL

Served with a mignonette sauce or cocktail sauce and lemons.

TWELVE - 15 SIX - 7.50

### CLAMS ON THE HALF SHELL

Local dug little neck clams served with cocktail sauce and lemons.

TWELVE - 10 SIX - 5

### FIRECRACKER CALAMARI

Crispy calamari dusted with peppadew seasoning and teamed with roasted corn, peppers, avocado and a scallion cream dipping sauce

11

### FRIED CALAMARI

Deep fried calamari rings served with marinara sauce

9

### BAKED CHOPPED CLAMS

Four clams served with lemons

6

### CLAMS CASINO

Broiled whole little neck clams topped with bacon, butter, and red peppers

6.75

### BUCKET OF STEAMERS

Local soft shell clams, fresh clam juice rinse, and a drawn butter dip

12

### STEAMED CLAMS

Local little neck clams steamed and served with drawn butter

TWELVE - 11 SIX - 5.50

### BAY SCALLOPS

Choose your style: deep fried, broiled, scampi, or Cajun

11.25

### BUCKET OF MUSSELS

Prepared in your choice of butter and broth, marinara, white wine and garlic or fra diavolo

9.50

### FRIED SHRIMP

Large deep fried shrimp served with cocktail sauce and lemons

10

### MOZZARELLA TRIANGLES

Deep fried breaded mozzarella served with marinara sauce

6.50

### SHRIMP COCKTAIL

Large shrimp served with cocktail sauce and lemons

8

### FRIED OYSTERS

Deep fried local oysters

12

### SEAFOOD SALAD

Fresh calamari, shrimp and scallops tossed with red peppers, red onions, olives, lemon juice and olive oil

10

### CLAMS OREGANATA

Whole little neck clams with an oregano crumb topping

6.75

### CRAB CAKES

Homemade crab cakes prepared with fresh lump crabmeat, served with rémoulade sauce & lemons

9.75

### COCO FOR COCONUT FRIED SHRIMP

Malibu coconut jumbo fried shrimp with an orange horseradish sauce

9

### SEAFOOD APPETIZER SAMPLER

Two baked clams, one crab cake, clam strips and fried calamari

15

### SPINACH & ARTICHOKE DIP

A blend of creamy spinach, artichoke hearts, and shaved parmesan cheese served with fresh dipping chips

7.50

ADD ¼ JUMBO CRAB MEAT 5.99

### BONELESS WINGS

Choose your style: Hot, BBQ, or Plain

8

## CRAFT BEERS

Captain Lawrence Liquid Gold	ABV 6% - 5
Angry Orchard Hard Cider	ABV 5% - 4.50
Port Jeff Orange Dream	ABV 10.1% - 5
Two Roads Road 2 Ruin Double IPA	ABV 8% - 6
New Belgium Voodoo Ranger IPA	ABV 7% - 5
Blue Moon Belgian White Ale	ABV 5.4% - 4
Montauk Wave Chaser	ABV 6.4% - 4.50
Oyster Bay Barn Rocker Pilsner	ABV 5% - 4.50
Corona Light	ABV 4.1% - 3
	60 oz PITCHER - 10

## BOTTLED BEER

Budlight	3	O'Douls	3
Coors Light	3	Michelob Ultra	3
Corona	3.50	Stella Artois	3.50
Heineken	3.50	Sam Adams	3.50