

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

Pumpkin Ale: Shipyard Pumpkinhead	ABV 4.5% - 4
	PITCHER - 12
Oktoberfest: Sierra Nevada	ABV 6.05% - 4
Stony Creek Dock Time	ABV 4.8% - 5
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
	PITCHER - 10

BOTTLED BEER

Budlight	3	Michelob Ultra	3
Coors Light	3	Stella Artois	3.50
Corona	3.50	Sam Adams	3.50
Heineken	3.50	Angry Orchard	4
O'Douls	3		