

# happy hour

t a s t e s 6

Marinated Olives

Tahini Hummus

Crab Stuffed Deviled Egg

Roasted Whole Garlic Clove

Duck Liver Mousse

**Mostly Local Oysters** 2ea

Bay and Ocean

**Little Neck Clams** 1ea

**Seared Montauk Tuna Tartare** 17

Avocado, Cucumber, Jalapeño, Soy Vinaigrette, Seaweed Salad

**Gorgonzola Rosemary Fries** 10

**Crispy Teriyaki Glazed Tofu Skewers** 11

Togarashi Spice, Kimchi, Pea Greens

**Satur Farms Butter Lettuce Salad** 12

Aged Catapano Goat Cheese, Local Peaches, Candied Walnuts

**Tasmanian Crab Taco** 14

Apple, Cucumber, Shiso, Chili, Pickle Red Onion

**Crescent Farms Duck BBQ** 15

Pulled Duck, Aged White Cheddar Grits

# drinks

## summer cocktails

### greentini 15

Charbay Green Tea Vodka, Meyer Lemon, Mint Syrup

### watermelon genesis 16

Bacardi Light, Myers Dark Rum, Fresh Watermelon Puree, Fresh Basil, Club Soda

### beg your perdón 15

Dal Maguey Vida Mezcal, Fresno Chili, Blood Orange Puree, Fresh Lime Juice

### the caipirinha 15

Cachaca Sugarcane Liquor, Fresh Lime, Fresh Sugar cane, Natural Sugar

### whaler's delight 16

Grey Whale Gin, Fresh Lemon, Local Lavender Syrup, Prosecco

### penicillin 16

Johnnie Walker Red, Glenmorangie, Lemon Juice, Honey- Ginger Syrup, Candied Ginger

### aperol spritz 14

Aperol, DOC Prosecco, Orange

### noah's sangria 10

Daily Blends of Wine, Fruit and Spirits

## rack drinks 10/12

## draft beer 7

## wine on tap 9

Hei Macau Sauvignon Blanc, New Zealand

San Joaquin Pinot Noir, California