

happy hour

tastes 7

Marinated Olives
Preserved Lemon 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 18
Avocado, Cucumber, Jalapeño,
Soy Vinaigrette, Seaweed Salad

Gorgonzola Rosemary Fries 12

Crispy Teriyaki Glazed Tofu Skewers 12
Togarashi Spice, Pea Greens

Local Butter Lettuce Salad 10
Hudson Valley Apples, Grafton Aged Cheddar,
Candied Walnuts

Nofo Clam Chowder 15
Made to order, Local Little Necks, NoFo
Fingerlings, Sofrito, Fresh Herbs

Long Island Duck BBQ 15
Pulled Duck, Aged White Cheddar Grits

Filet Mignon Sliders 20
Creamed Baby Spinach, Toasted Brioche,
Truffle Hollandaise

drinks

Peach Jalapeño 15

Absolut Peach, Fresh Jalapeño, Peach Puree

Greentini 16

Charbay Green Tea Vodka, Myer Lemon, Fresh Mint

Blood O'Marg 15

Old Mexico Tequila, Blood Orange Puree, Fresh Lime Juice

Noah's North Side 15

Winter Harbor Gin, Fresh Lime Juice, Mint, Club Soda

Strawberry Basil Mojito 15

Bacardi Rum, Strawberry, Fresh Basil, Lime Juice

Bulleit Smash 18

Bulleit Bourbon, Canton Ginger, Fresh Lemon

rack drinks 10/12

draft beer 7

wines 10

local craft beer can 5