

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

Gorgonzola Rosemary Fries 10

Crispy Teriyaki Glazed Tofu Skewers 11

Togarashi Spice, Kimchi, Pea Greens

Satur Farms Kale Caesar 14

Granny Smith Apples, Pine Nuts, Shaved Parmesan

Seared Montauk Tuna Tartare 17

Avocado, Cucumber, Jalapeño, Soy Vinaigrette, Seaweed Salad

Tasmanian Crab Taco 14

Apple, Cucumber, Shiso, Chili, Pickle Red Onion

Crescent Farms Duck BBQ 15

Pulled Duck, Aged White Cheddar Grits

Crispy Baby Back Ribs 16

Korean BBQ Sauce, Thai Basil, Peanuts, Lime, Fresno Chiles