



Happy Hour

Small Bites \$12

Summer Melon Salad:

Lemon Basil Vinaigrette, Arugula & Tomato

Buffalo Mozzarella Caprese With Parma Prosciutto:

Balsamic, Arugula, Heirloom Tomato & Basil

Steamed Mussels:

Pomodoro Sauce, White Wine, Olive Oil, Herbs, Garlic, Butter & Crostini

Steamed Clams:

White Wine, Olive Oil, Herbs, Garlic, Butter & Crostini

Shrimp Scampi:

2 Jumbo Shrimp, Arugula, Lemon, Garlic, Butter & Crostini

Truffle Fries:

Truffle Aioli, Parmesan Cheese, Truffle Oil & Herbs

*Chili Spiced Tuna Tartar:

Tomato, Capers, Red Onion, Cucumber, Lemon Basil Vinaigrette & Crostini

House Made Meatballs:

2 Meatballs, Pomodoro Sauce, Mozzarella & Crostini

Fried Or Grilled Calamari

(Fried) Zucchini, Lemon & Pomodoro Sauce

(Grilled) Garlic & Herb Marinade

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CONSUMING RAW OR UNDERCOOKED FOOD SUCH AS OYSTERS, CLAMS, SHELLFISH, SEAFOOD, SUSHI, EGGS, POULTRY,
LAMB, BEEF MAY INCREASE THE RISK OF FOOD BORNE ILLNESS IF YOU HAVE CERTAIN HEALTH CONDITIONS.



Happy Hour



\$8 Call Drinks

\$10 Martinis

Jose Cuervo Tequila

Stolichnaya & Flavors

New Amsterdam Gin

Bacardi

Four Roses

Dewars

\$5 Coastal Vine Wine

Chardonnay

Pinot Grigio

Sauvignon Blanc

Pinot Noir

Cabernet Sauvignon

*** Jones Beach Pencil Pilsner \$6.50**

*** Jones Beach 1929 Dark Lager \$6.50**

*** Jones Beach Inlet IPA \$6.50**

Bone Hook Grateful Head \$4

Non-Alcohol Beer \$4

Michelob Ultra \$4

Corona Extra \$4

Stella Artois \$4

***Indicates 16oz Cans Please Drink Responsibly**

