



Raw Bar

Blue Point Oysters* \$2 ea./6 for \$8
Gulf Shrimp Cocktail \$2.5 ea./4 for \$8
Jonah Crab Claws \$2.5 ea./4 for \$8

Today's Ceviche* \$7
 Jalapeño, Lime, Cilantro, Red Onion

Land

Cheese Plate \$6
 Chef's Daily Trifecta

Wild Mushrooms & Gnocchi \$7
 Cornmeal Gnocchi, Spinach,
 Truffle Vinaigrette

Steak Tartare* \$8
 Freshly Chopped Filet Mignon, Crostini

Sea

Steamed Mussels \$6
 Roasted Garlic, Sofrito, White Wine

Lobster Risotto \$7
 Maine Lobster, Parmesan, Chives

Grilled Salmon Caesar* \$8
 Baby Romaine, Olives,
 Garlic Bread Crumbs

* DINE IN AT BAR ONLY, NO SUBSTITUTIONS *

HAPPY HOURS: M-F 3-6, SUN 4-8

EXCEPT HOLIDAYS AND BROWNS HOME GAMES

ALERT YOUR SERVER TO ANY FOOD ALLERGIES

*THERE IS AN INCREASED DANGER OF FOOD-BORNE ILLNESS WHEN
 CONSUMING RAW OR ANY UNDERCOOKED MEATS OR SEAFOOD.



Wine

Prosecco, La Marca \$7
 Veneto, Italy

Rose, Fleur de Mer \$6
 Provence, France

Palazzo Della Torre, Allegrini \$7
 Verona, Italy

Bartender's Wild Card \$9
 Great Wine, Limited Supply

Cocktails

Classic Vodka Martini \$7
 Hangar One Vodka
 Served Up Or On The Rocks

Manhattan Noir \$7
 Watershed Bourbon, Ruby Port,
 Carpano Antica Vermouth, Barrel Aged Bitters

Barcelona Bellini \$7
 Tito's Handmade Vodka, Blood Orange Purée,
 Cava, Elderflower Liqueur

Negroni \$7
 Botanist Gin, Campari,
 Carpano Antica Vermouth

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