

# happy hour

WED - SUN  
12PM - 5PM

## BITES

1ea

### CORN & GULF SHRIMP FRITTERS

house tartar

### POACHED SALMON SALAD CROSTINO

dill, dijonnaise, pickled onion

### ZESTY POTATO CHIPS

old bay salt

### DEVEILED EGGS

anchovy, fresno chile

### SEASONAL CRUDITÉS

green goddess

### CRISPY CLAM SLIDER

7ea

spicy harissa aioli, romaine, griddled bun

THE  
CLAM  
*Seafood Specialties*

A 5% COVID-19 Recovery Charge, permissible by the City of New York, will be added to all menu items.  
Please note this is a surcharge and not a gratuity for employees.

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## 2-FOR-1 WINES BY THE GLASS

2 for 14  
two glasses

### WHITE

Loureiro 'Muros Antigos', Anselmo Mendes, 2019,  
Minho, Portugal

### ROSÉ

Prieto Picudo, 'Trasto', La Osa, 2019,  
Tierra de León, Spain

### RED

Nero d'Avola, Calea, 2019,  
Sicily, Italy

## 2-FOR-1 COCKTAILS

2 for 12

### CUCUMBER COOLER

choice of vodka or gin, fresh cucumber juice, mint, lime

### SPICED BOURBON HOT TODDY

bourbon, amaro, apple cider, ginger, lemon

## BEER

### NARRAGANSETT LAGER

Rhode Island

5

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