

MON - FRI  
4 - 6

# happy hour

<b>DOLLAR OYSTERS*</b> chef's daily selection	1ea
<b>BAKED CLAMS CASINO</b> pancetta, bell pepper, herbed butter, parmesan	9
<b>COD &amp; CHIVE CROQUETTES</b> harissa, black olive remoulade	9
<b>TRUFFLED SALMON TARTARE*</b> baguette soldiers	12
<b>DEVEILED EGGS</b> pickled peppers, anchovy	8
<b>SEASONAL CRUDITÉS</b> green goddess	7

THE  
**CLAM**

*Seafood Specialties*

\*consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of foodborne illness.

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## WINE

9 gls / 25 carafe

Grillo

Di Giovanna

2017, Sambuca, Sicily

Provence 'Sabine' Rosé

Gotham Project

2018, Provence, France

## SAM SMITH NUT BROWN ALE

5

## CRANBERRY SPICE GIN FIZZ

12

gin, house-made cranberry shrub, lemon, egg white

## YUZU POMEGRANATE SWIZZLE

12

vodka, plum liqueur, yuzu, pomegranate, mint

## CORSICAN TONIC

12

corsican vermouth blanc, tonic, muddled cucumber

## HUCKLEBERRY MULE

12

bourbon, lime, huckleberries, ginger beer