



Happy Hour

Tuesday-Friday
4:00pm - 6:00pm
exclusively served in the
Oyster Lounge or Outdoor Patio

Small Plates

Selected 1/2 Shell Oysters

discounted off our regular price

Chilled, Shucked, House Cocktail Sauce, Lemon

Littleneck or Topneck Clams

Chilled, Shucked, House Cocktail Sauce, Lemon

1.00 per clam

Peel and Eat "Old Bay" Shrimp

1/2 Pound in the Shell, Beer Poached

12

Maine Mussels Provencal

White Wine, Shallots, Garlic, Parsley,

Butter, Toasted Baguette

10

Cubano Sliders

Pulled Pork, Pickle, Mustard, Monterey Jack

6 ea.

House Made Chicken Liver Pate

Toasted Baguette, Cornichons,

Beetroot Coulis, Albumen

10

Spicy Thai Chicken Taco

Jicama Slaw, Sriracha Aioli,

Cilantro Green Pepper Sauce

6 ea.

St. Joe's Garlic Bread

Garlic Butter, Parsley, Romano Cheese

5



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Cocktails

The Boulevard

*Stoli Orange Vodka, Elderflower,
Fresh Lemon Juice, Basil*

8

Jack Rose

*Lairds Apple Jack Brandy,
Fresh Lemon Juice, Grenadine*

8

Wine by glass

Talamonti, "Trobi"

Trebbiano d' Abruzzo, Italy

7

Chardonnay

Wagner, Finger Lakes, NY

7

La Vieille Ferme

Côtes-du-Rhone, France

7

Juvé & Camps

*Sparkling White Wine,
Cava, Spain*

7

Beers

Narragansett Lager, 12oz. Can

*A Rhode Island staple,
a perfect partner to oysters, clams and mussels*

5% ABV

4

Pabst Blue Ribbon on Draught

*Pabst Brewing, Milwaukee, WI
"you always know what you are getting"*

4.74% ABV

4

October 12th, 2021



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