



Happy Hour

Mon-Fri 4pm-6pm

Grill Side Only

Wine

La Vielle Ferme

Rhone, France 2016

\$7

Domaine De Menard

Sauvignon Blanc, France 2016

\$7

Beer

Narragansett

"Beer of the Clam"

Lager 12oz can

\$3

Montauk I.P.A.

I.P.A. 12oz can

\$3

Craft Cocktails

Red Sangria

Grenache, Brandy, Fruit & Liqueurs

\$7

Smokey Margarita

Espadin Mezcal, Agave, Fresh Lime Juice

\$10

Moscow Mule

Deep Eddy Vodka, Ginger Beer, Fresh Lime Juice.

\$10



Lennies Bar Bites

Peel & Eat "OLD BAY" Shrimp

1/2 lb. Beer Poached

\$11

Pulled Short Rib Slider

Whole Grain Mustard, Pickles

\$5 per Slider

Fish Taco

Seared Mahi, Pickled Onions, Pico De Gallo, Salsa Verde

\$7 per Taco

St. Joe's Bishop Garlic Bread

Garlic Butter, Parsley, Romano Cheese

\$5

Maine Black Mussels "Fra Diavolo"

Spicy House Made Tomato Sauce

\$10

Warm Spinach & Cheese Dip

Toasted Baguette

\$6

Tuna Tartare

Red Ginger, Soy, Chilies, & Crispy Wontons

\$11

Happy Hour Oysters

Blue Point, CT

\$1.25 Per Piece

Happy Hour Clams

Little Neck or Top Neck

\$1.00 Per Piece

Bread & Coleslaw are Complimentary with the Purchase of an Entree. If you would like Bread or Coleslaw they are available for \$2.50 Each

Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of food-borne illness.