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**:: OYSTER SAMPLER ::**

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½ DOZEN - 9      DOZEN - 18

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**:: BITES ::**

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- 6 -

**FRESH RICOTTA WITH SEA SALT**

cow's milk ricotta, toasted country bread

**MIXED ORGANIC GREENS**

golden balsamic vinaigrette

**ATLANTIC COD FISH TACOS**

beer battered

- 8 -

**CLAM CHOWDER**

new england style

**SHRIMP COCKTAIL**

wild mexican jumbo brown shrimp ¼ LB

**HOMEMADE RAVIOLI**

goat cheese, salted almonds, asian pear purée

**SEAFOOD FRITTERS**

crab, shrimp and atlantic cod  
with romesco sauce and pickled peppers

- 10 -

**CRAB CAKE**

blue crab, celery root remoulade

**AMERICAN WAGYU CHEESEBURGER**

with bacon, caramelized chipotle mayonnaise and french fries

**MUSSELS GARBANZO**

pancetta, harissa, parsley & lemon, with crispy french baguette

**HAPPY HOUR**

MONDAY-FRIDAY 3-6PM

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**:: WINE ::**

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**Pratsch Grüner Veltliner**

Austria 2014

6

**Chamisal 'Stainless' Chardonnay**

Edna Valley, San Luis Obispo, California 2014

7

**Torii Mor Pinot Noir**

Willamette Valley, Oregon 2014

8

**Ancient Peaks Cabernet Sauvignon**

Paso Robles, California 2014

7

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**:: BEER ::**

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- FEATURING -

**REAL ALE HAN'S PILS 'GERMAN' PILSNER**

5.3% blanco, tx

**GUNS & OIL AMERICAN LAGER**

4.6% austin, tx

**FOUNDER'S ALL DAY SESSION IPA**

4.7% grand rapids, mi

- ALL PINTS 5 -

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**:: COCKTAILS ::**

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- FEATURING -

**THE HARWOOD**

vodka, fresh strawberry & lemon juice, with tarragon essence...  
served over ice

**MARGARITA VERDE**

silver tequila, agave syrup, fresh lime, cucumber, basil, & jalapeño...  
served over ice with an ancho chile salted rim

**OLD FASHIONED**

straight bourbon whiskey, sugar and bitters...  
served over block ice with orange essence

- ALL CRAFT COCKTAILS 8 -

- ALL WELL DRINKS 7 -

**HAPPY HOUR**

MONDAY-FRIDAY 3-6PM