

ALL-NIGHT HAPPY HOUR & DINNER MENU

TUES – SUN: 4 p.m. – close

Only in the bar area. Dine-in only. Check website for blackout date(s).

AN AUTOMATIC 20% GRATUITY WILL BE ADDED TO THE FINAL BILL.

COLESVILLE CRUSHERS | \$10 eA

CANDY APPLE

caramel vodka, apple cider, lemon juice, cinnamon bitters, club soda, crushed ice

RANCH WATER

el jimador tequila, lillet rose, lime juice, smoked jalapeno syrup, club soda, crushed ice

RUBY RUSH

gin, rosemary syrup, pomegranate & lemon juices, club soda, crushed ice

CLASSIC COCKTAILS 10 eA.

MARTINI, MANHATTAN, MARGARITA,
OLD FASHIONED, APEROL SPRITZ, HIGHBALL

BEER 5 eA.

STELLA ARTOIS, BELL'S TWO HEARTED IPA,
AMSTEL LIGHT, HEINEKEN 0.0 NON-ALCOHOLIC,
SPECIAL EFFECTS HOPPY AMBER NON-ALCOHOLIC

WINE RED, WHITE, SPARKLING

BY THE GLASS | BY THE BOTTLE

9 | 35

SOUP & SALAD

DAILY SOUP (PF) 10

GRILLED PEAR SALAD 15

mixed greens, arugula, prosciutto, blue cheese,
crunchy candy pecans, honey mustard vinaigrette

LITTLE GEM CAESAR SALAD (PF) 12

WEDGE SALAD 14

bacon, tomatoes, pickled onion, blue cheese crumbles,
buttermilk ranch dressing

add any of the following to any of our salads

8 oz. grilled flat iron steak +18 // 3 grilled jumbo shrimp +15

pan seared salmon +12 // 3 pan seared scallops +25

grilled chicken +10 // fried oysters +16 // fried calamari +12

STARTERS

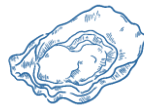
BURRATA 15

roasted beets, arugula, toasted pistachios,
mint vinaigrette

SESAME SOY STEAK SATAY with aji amarillo aioli 15

STEAMED MUSSELS half order 12 / whole order 18
served in a red fisherman's broth, grilled garlic bread

BUTTERMILK FRIED OYSTERS tartar sauce, pickled veg 16



\$1 OYSTERS

multiples of six

JUMBO SHRIMP COCKTAIL 9

three jumbo shrimp, smoked cocktail sauce, lemon

BBQ BABY BACK PORK RIBS 9

honey bbq sauce, mango habanero salsa

LAMB MEATBALLS 9

moroccan spices, tomato sauce, tzatziki sauce

ARANCINI (PF) 9

Creamy risotto, ground beef, mozzarella & parmesan
cheese & served with a roasted tomato basil sauce

SWEET AND SPICY CHICKEN WINGS 5 FOR 10

butter, sriracha, honey, soy sauce, balsamic vinegar,
ginger, garlic

WAGYU BEEF SLIDERS (2) 10

served on grilled bao buns, soy ginger mayo, jicama slaw

FRIED CALAMARI 10

sauteed peppers, tomatoes, garlic aleppo pepper aioli

VEGETABLE TEMPURA (PF) 8

tempura battered, chef's selection of local vegetables,
chili ponzu sauce

CEVICHE, guacamole, plantain chips 9

MAC & CHEESE 8

HOUSE-CUT FRIES double fried, espelette mayo 5

RAW BAR

a la carte + not included in prix-fixe

LITTLENECK CLAMS

smoked cocktail sauce, mignonette, lemon

half dozen 9 / dozen 16

CHILLED LOBSTER TAIL

horseradish creme, smoked cocktail sauce

18

BOATMAN'S PLATTER

oysters (6), chilled jumbo shrimp (6),
lobster tail, ceviche, horseradish creme,
smoked cocktail sauce, mignonette, lemon

58

WATERMAN'S TOWER

oysters (12), chilled jumbo shrimp (10),
ceviche, lobster tails (2), horseradish creme,
smoked cocktail sauce, mignonette, lemon

110

PRIX FIXE

2 courses, featuring a choice of appetizer and entrée, \$32. The full 3 course experience, including dessert, \$40.

Select one soup, or salad, or starter, and pair it with an entrée from menu items marked with (PF)

Dessert choices are on a separate dessert menu.

Please Note: Menu is subject to change based on availability and seasonality.

20% gratuity will be added to parties of six or more. We are happy to accept up to three credit cards per table.

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