WINE BY THE GLASS

VEUVE CLICQUOT 30
PROSECCO 15

SBLANC 15
CHARDONNAY 16
PGRIGIO 14
PNOR 17
MALBEC 16
CABERNET 15

SANGRIA
WHITE/RED 13
(PITCHER) 45

organic wine, infused with superfood blend of mangosteen, peach, mango and blood orange juices, served ice cold with seasonal fruit prosecco float.

CRAFT Gins

OXLEY
AVIATION
GIN MARE
SILENT POOL
HENDRICKS
MARCONI "46"
TANQUERAY "10"

CHOOSE YOUR FEVER-TREE MIXER

tonic water, bitter lemon, elderflower tonic madagascar cola tonic
GRILLED COCKTAILS

16

GRILLED CORN SOUR
cazadores tequila, grilled corn, lime juice, agave nectar

GRILLED PINEAPPLE MAI-TAI
bacardi gold, bacardi superior, pineapple juice, triple sec, falernum, lime juice

GRILLED PEACH DAIQUIRI
bacardi superior, simple syrup, peach bitters

MULING IT UP

16

BLUEBERRY MULE
absolut blueberry, blueberry lime cordial, fresh lime, ginger beer

MOSCOW MULE
tito’s handmade vodka, fresh lime, ginger beer

ENGLISH MULE
tanqueray gin, fresh lime, ginger beer

MEXICAN MULE
sombra mezcal tequila, fresh lime, ginger beer

BERMUDA MULE
goslings amber rum, ginger beer, mint spring, orange wheel
CRAFT COCKTAILS

MR. HYDE
tito’s handmade vodka, st. germaine
passion fruit, pineapple juice

GINNY MCCARTHY
bombay dry gin, raspberry, grapefruit bitters
ginger ale

BLUEBERRY BOURBON SMASH
makers mark, freshly pressed blueberries
citrus segments, basil syrup, sparkling float

STRAWBERRY MOJITO
bacardi superior, muddled strawberries
fresh lime, mint, simple syrup

SOUTH SHORE
goslings gold seal, lemon juice
ginger beer, mint

JEW’S BAY PUNCH
goslings amber rum, honey syrup, lime juice
pineapple juice, bitters, nutmeg

GREY GOOSE NESPRESSO-TINI

grey goose vodka, nespresso, kahlua

RUSTY LABEL
johnnie walker black, sweet vermouth
drambuie, lime juice, bitters, peroni
BITES

SPREADS 15
sundried tomato & olive  cilantro lime hummus
white bean herb & roasted garlic  corn chips

NIBBLES 14
steamed edamame  spiced almond
marinated olives

ORGANICS 13
crisp seasonal vegetables  pink goddess dip

SHRIMP 19
4pcs. lemon  chimichurri sauce

SEAFOOD TOWER

lobster claws  tiger shrimp  fresh oysters
tuna sashimi  cured salmon  lemon
grated horseradish  cocktail sauce

One Tier 68
Two Tiers 120

ATLANTIC OYSTERS 3/Pcs 17
beer batter  fried  sauce remoulade

MEAT & CHEESE 17
chef's selection of artisan meats & cheeses
grilled ciabatta

SMOKED SAUSAGE 14
handmade potato chips  romesco sauce

SHORT RIB SLIDERS 15
esesame bun  pickled shallot  goat cheese

TROPICAL VERRINE 13
grilled pineapple  black seal rum
chantilly cream

MACAROONS 15
assorted flavors  dolce de leche

For your convenience, 17% gratuities will be added.

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

Please inform your server of any dietary concerns, our chef will be happy to answer any questions you may have.