

HAPPY HOUR MENU

HAPPY HOUR AVAILABLE

MONDAY - THURSDAY 3PM TO 6PM

FRIDAY 3PM TO 5PM

TO SHARE

TRUFFLE FRIES 9

Crispy fries tossed in truffle oil, served with parmesan garlic aioli

KUNG PAO CALAMARI 16

Breaded and fried calamari, sweet chili glaze, cherry peppers, shaved carrots, crushed peanuts, scallions

CRISPY BRUSSEL SPROUTS 16

Crispy roasted Brussels sprouts placed on top a bed of whipped hot honey feta, drizzle of sweet chili sauce

JAR OF LOBSTER 29

Chopped lobster tail, served in a jar of melted garlic butter, grilled bread, lemon

AHI TUNA CRUDO 20

Sliced ahi tuna with yuzu sauce, microgreens, and chili oil | Served chilled and raw

HANDHELDs

LOBSTER ROLL TRIO 16

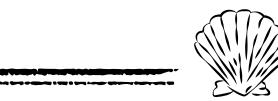
Three mini buttery brioche rolls with fresh lobster tossed with creme fraiche and lemon, salt & pepper

WAGYU BEEF SLIDERS 14

Wagyu beef, truffled cheese, grilled onion, brioche bun, and garlic aioli

BAO BUNS 14

Prime beef*, cilantro, avocado, sweet Korean sauce, red cabbage, bao buns, sriracha mayo



Shell Bar

OYSTER FLIGHT

Four of each style served with lemon, cocktail sauce, tabasco, horseradish, and our signature champagne mignonette

34

OYSTERS ON HALF SHELL

Fresh oysters served with lemon, cocktail sauce, Tabasco, horseradish, and our signature Champagne mignonette

18 | HALF DOZEN OR 30 | DOZEN

AVAILABLE CHOICES

Blue Point - Connecticut | Stormy Bay - Delaware Bay, NJ |
Malpique - P.E.I. Canada



SALADS

THE WEDGE 14

Crisp iceberg lettuce topped with ranch dressing, crispy bacon, cherry tomatoes, crumbled blue cheese, chopped candied pecans, crispy fried shallots, and a balsamic drizzle

CAESAR 12

Crisp romaine lettuce tossed in creamy Caesar dressing, topped with shaved Parmesan and golden house-made croutons

Siren Hour



Our version of "Girl Dinner"
MON - THURS | 5PM to CLOSE

CHOICE OF: AHI TUNA CRUDO
HALF DOZEN OYSTERS, OR
SPICY RIGATONI ALLA VODKA

+

TRUFFLE FRIES & GLASS OF PROSECCO

\$35

*CONSUMING RAW OR UNDERCOOKED MEAT, SEAFOOD, AND EGGS MAY INCREASE YOUR RISK OF FOOD BORNE ILLNESS.

MARTINIS

FLIRT BIRD 12

Reyka vodka | orange liqueur | lemon | house champagne syrup | house sauvignon blanc whipped cream

DESPERATE HOUSEWIFE 12

Reyka vodka | lemon | raspberry | simple syrup

COSMO 12

Reyka vodka | orange liqueur | lemon house champagne syrup | house sauvignon blanc whipped cream

ESPRESSO MARTINI 12

Tito's vodka | kahlua | espresso | simple syrup (cream optional)

MEXICAN MARTINI 12

Socorro reposado tequila | Grand Marnier | cold pressed olive juice | lime | agave

TEQUILA COCKTAILS

PURPLE RAIN 12

Cazadores reposado tequila | lemon blueberry lavender reduction

FLAME AND FORTUNE 12

Jalapeno-infused Cazadores reposado tequila house hibiscus cordial | lime | pineapple

BERRY TEMPTING 12

Hornitos plata tequila | lime | grapefruit | strawberry simple syrup | grapefruit soda (mezcal option available)

GLEN MARGARITA 12

Hornitos plata tequila | triple sec | lime | agave (salt/tajin optional)

TEQUILA OLD FASHIONED 12

Socorro reposado tequila | simple | angostura bitters (option for smoked tableside)

HAPPY HOUR SPECIALS

MONDAY – THURSDAY 3PM TO 6PM
FRIDAY 3PM TO 5PM



Wine Time

HAPPY HOUR 6 OZ. POURS

OF HOUSE WINE: \$10

ON WEDNESDAYS

HALF OFF BOTTLES UNDER

\$150

WEEKLY SPECIALS

ALL NIGHT | EVERY WEEK

MONDAY PEARLS & POURS

Half priced raw oysters and bubbles

TUESDAY TINI TUESDAY

\$12 Martini specials

WEDNESDAY WINE ABOUT IT

Half priced wine bottles under \$150

THURSDAY TEQUILA THIRSDAYS

\$12 Tequila cocktails and flight specials

GIN-BASED

FLORAL PLAY 12

Hendrick's gin | lychee | lemon | simple syrup rose water

MILE HIGH MARTINI 12

Hendrick's gin | rosemary | lavender | honey | lemon | egg white

FRENCH KISS 12

Hendrick's gin | St-Germain | lavender | lime | creme de violette

FROZENS

STRAWBERRY FROZEN 12

Miraval rose | fresh strawberry puree | Aperol triple sec

THE SEASON'S SIGNATURE FROZEN 12

Ask your bartender for the latest frozen!

