



Happy Hour

bar and lounge, from 3pm-6pm daily

Raw Bar

OYSTERS OF THE DAY* CHEF SELECTION 1

LITTLENECK CLAMS* NEW ENGLAND .50

SHRIMP COCKTAIL BAJA, MEXICO 2

\$9 Bar Bites

CRISPY FRIED CALAMARI

Rhode Island style: hot peppers and garlic

SHRIMP TOSTADA*

shrimp ceviche, avocado, pico de gallo, jalapeño salsa, cilantro, corn tortilla

THAI CHICKEN LETTUCE WRAP

kung pao sauce (contains peanut oil), peanuts, scallions, napa cabbage, crispy rice noodles, bibb lettuce

BUFFALO SHRIMP

blue cheese dressing and crumbles

FRIED PICKLES

Cajun remoulade

BANG BANG CAULIFLOWER

tempura fried, kung pao sauce (contains peanut oil)

“The Tower”

CHOOSE ANY THREE BAR BITES 25

ALL SIX BAR BITES 45

Sliders

CRAB CAKE 9

mustard sauce, coleslaw, mini french fries

SMASH BURGER 9

caramelized onion, American cheese, pickles, BBQ mayo, mini french fries

Before placing your order, please inform your server if a person in your party has a food allergy.

*Served raw or undercooked, or contains (or may contain) raw or undercooked ingredients.

Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of foodborne illness, especially if you have certain medical conditions.



Featured Beverages

*Enjoy these featured beverages any time, any day
- at the bar or in the dining room.*

Cocktails 12

MAPLE BOURBON SMASH

evan williams bourbon, maple syrup, rosemary, orange

CIDER HOUSE OLD FASHIONED

nearest green tennessee whiskey, chilled mulled cider, simple syrup, orange bitters

SPICED CIDER SANGRIA

calvados, orange curacao, chilled mulled cider, sauvignon blanc

CRANBERRY COAST COSMO

grainger's organic citrus vodka, cointreau, lime juice, cranberry syrup, cranberry juice

Flights

SANGRIA FLIGHT 15

Legal red, Legal white, spiced cider

MARGARITA FLIGHT 16

LSF lunazul signature, lunazul strawberry-basil, ghost spicy cucumber

Wines 6oz 12 | 9oz 17

SEA SUN PINOT NOIR *Napa Valley, CA*

ARCHETYPE SAUVIGNON BLANC *Marlborough, NZ*