



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

SHRIMP POT STICKERS

kung pao sauce (contains peanut oil)

FRIED SHRIMP

tartar sauce

FRIED SCALLOPS

tartar sauce

BANG BANG CAULIFLOWER

tempura fried, kung pao sauce (contains peanut oil)

CRAB CAKE SLIDER

mustard sauce, coleslaw, french fries

SMASH BURGER SLIDER

applewood smoked bacon, American cheese, pickle, caramelized onion aioli, french fries

Starter Sampler 35

fried shrimp & scallops, RI style calamari, shrimp
pot stickers, bang bang cauliflower (contains peanut oil)

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 13

MAPLE BOURBON SMASH

evan williams bourbon, maple syrup, rosemary, orange

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 16

Legal red, Legal white, spiced cider

MARGARITA FLIGHT 17

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