



HAPPY HOUR MENU

Wednesday – Saturday, 4 to 5 pm

Entire Restaurant, Dine-in only,

HALF PORTION/HALF PRICE

SALADS

caesar, house, or wedge salad 7

APPETIZERS

hot crab dip.... toasted bread rounds and tortilla chips 13

lobster slider.... butter poached lobster, shredded lettuce, scallions 13

boneless chicken wings.... celery, carrots, blue cheese 8
mild, medium, hot, atomic, bbq, carolina bbq, thai chili, honey hot, garlic parm

fried zucchini.... marinara or ranch 7

clams.... traditional drawn butter 9

sam adams boston lager clams.... bacon & garlic with grilled bread 11

MAINS

scallop alfredo.... bacon, mushrooms, penne pasta (GF+) 21

chicken riggies (spicy).... peppers, onions, mushrooms, light red sauce (GF+) 14

baked mac and cheese.... buffalo chicken or pork belly (GF+) 14

balsamic chicken.... panko fried or grilled, cheddar cheese, red peppers, onions, balsamic drizzle, veggie, starch (GF) 14

buttermilk fried chicken.... boneless breast, veggie, mashed potato, gravy 14

chicken marsala.... mushroom marsala sauce, angel hair (GF+) 14

chicken francese.... egg battered, white wine lemon sauce, angel hair with garlic oil (GF+) 14

chicken parm.... mozzarella, marinara, choice of penne, rigatoni, or angel hair 14

lobster & shrimp fra diavolo.... rigatoni pasta, fra diavolo sauce (GF+) 24

salmon.... choice honey bourbon, teriyaki, or blackened, veggie, starch (GF) 19

bone-in pork chop.... prepared grilled, veggie, mashed, choice of apple sauce or vinegar peppers or cherry port wine (GF) 18

grilled filet mignon (5oz)...mashed potato or rice, vegetable 29

DRINKS

COCKTAILS \$8

Old Fashion, Margarita, Rum & coke, Vodka & soda, Gin & tonic

WINE \$6

Cabernet or Pinot grigio

BEER \$5

Blue Moon, Miller Light, Sam Adams – Seasonal, Hard cider - seasonal