



LUNCH

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| Spicy Tuna Tartare Taquitos* | 16 |
| <i>Toasted Sesame Seeds, Avocado, and Micro Greens</i> | |
| Oysters Azteca | 12 |
| <i>Local Oysters of the Day, Lemon Juice, Herb Oil, Pineapple Ancho Coulis</i> | |
| Fritto Misto della Casa | 18 |
| <i>Mixed Local Seafood, Seasonal Vegetables & Herbs</i> | |
| <hr/> | |
| Charred Lemon Caesar Salad | 18 |
| <i>House-made Dressing, Fresh Dill and Crispy Croissant Croutons</i> | |
| <i>Add Grilled Joyce Farms Chicken +12</i> | |
| <i>Add Blackened Fish +14</i> | |
| <i>Add Shrimp +14</i> | |
| Mussels Pernod | 19 |
| <i>White Wine, Pernod, Fennel, Shallots, Herb Butter, Crusty Baguette</i> | |
| Blackened Local Fish Nofotacos | 2 TACOS 24 |
| <i>Made with Local Catch of the Day, Creamy Coleslaw,</i> | |
| <i>Homemade Mango Salsa in Crunchy Corn Tortillas</i> | |
| | 3 TACOS 35 |
| Grilled "Pat LaFrieda" Burger* | 23 |
| <i>8oz Burger with Fries</i> | |
| <i>Choice of Cheddar, American or Provolone</i> | |
| <i>Add Cage Free Egg, Bacon or Avocado +2</i> | |
| <i>Sub Vegan Beyond Burger / Gluten Free Bun</i> | |
| Joyce Farms Grilled Chicken Sandwich | 23 |
| <i>Fresh Baked Croissant, Chipotle Mayo, Provolone</i> | |
| <i>Lettuce, Tomato, Side of Fries</i> | |
| <i>Add Bacon or Avocado +2</i> | |
| <i>Sub Gluten Free Bun</i> | |

DESSERT

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| Mom's Key Lime Pie | 12 |
| Chef's Apple Crisp | 12 |

20% AUTO-GRATUITY IS ADDED ON TABLES OF 6 OR MORE / 3% PROCESSING FEE WILL BE ADDED FOR USE OF CREDIT CARD

*CONSUMING RAW OR UNDERCOOKED MEATS, POULTRY, SEAFOOD, SHELLFISH OR EGGS MAY INCREASE RISK OF FOOD BORN ILLNESS

SIGNATURE COCKTAILS

Cidertini ¹⁶
Lynn's Hukilau Vodka, Frangelico, Local Apple Cider, Cinnamon Sugar

The Turq ¹⁷
Hendricks Gin, Turkish Sumac Syrup, Fresh Lime, Ginger, Tonic

The Kraken Dark & Stormy ¹⁶
Kraken Dark Rum, Regatta Ginger Beer

The "Shack" Spicy Margarita ¹⁷
Olmeca Altos Blanco Tequilla, Cointreau, Fresh Lime Juice, Tajin

Smokey Paloma ¹⁷
Peloton Mezcal, Fresh Grapefruit, Cointreau, Lime

Luis's Mulled Wine ¹⁶
Simmering Red Wine, Apples, Oranges, Cinnamon. Rhum

SPARKLING & CHAMPAGNE

FAMIGLIA PASQUA PROSECCO NV 14/56
 VENETO, IT

SPARKLING POINT TOPAZ ROSÉ '19 75
 SOUTHOLD, LI

POL ROGER CHAMPAGNE NV 52/92
 EPERNAY, FR 375/750

CHARLES HEIDSIECK ROSÉ CHAMPAGNE NV 120
 REIMS, FR

WHITE WINE

MACON-VILLAGE CHARDONNAY '21 15/60
 BURGUNDY, FR

CONTI SPERONI GAVI DI GAVI '21 13/52
 PIEMONTE, IT

BEDELL PINOT GRIS '20 14/56
 CUTCHOGUE LI

INFLUENCE REISLING '21 50
 FINGER LAKES, NY

MACARI LIFE FORCE SAUV BLANC '19 68
 MATTITUCK, LI

ALPHONSE MELLOTT LA MOUSSIÉRE '21 82
 SANCERRE, FR

CAKEBREAD CHARDONNAY '17 90
 NAPA VALLEY, CA

ROSÉ

BEDELL ROSÉ '21 13/52
 CUTCHOGUE, LI

DOMAINES BUNAN BANDOL ROSÉ '21 60
 PROVENCE, FR

RED WINE

Á LA CARTE PINOR NOIR '19 15/60
 NORTH COAST, CA

TENUTE NEIRANO BARBERA D'ASTI '19 13/52
 PIEAMONTE, IT

BEDELL CABERNET FRANC '20 15/60
 CUTCHOGUE, LI

DON DAVID MALBEC '20 56
 VALLE CALCHAQUI, AR

PODRE RUGGERI CORSINI NEBIOLO '19 60
 PIEAMONTE, IT

OBERON CABERNET SAVIGNON '20 70
 NAPA COUNTY, CA

W.V. VINEYARDS PINOT NOIR '21 72
 WILLAMETTE VALLEY, OR

CHATEAUX D'ARSAC MARGAUX '15 86
 BORDEAUX, FR

BEER

ASK YOUR SERVER ABOUT OUR ROTATING DRAFT SELECTION
 BY THE BOTTLE: HEINEKIN, HEINEKIN 0.0, BUD, BUD LIGHT, CORONA, GUINNESS, PERONI