

# HAPPY HOUR

## OYSTERS

HH Oysters...\$1.5

Dressed Rehoboth Rose.....\$3

### GULF OF MAINE BLUE FIN TUNA TARTARE

avocado, ginger lime vinaigrette, nori furikake, shiso oil, sesame cracker

\$18

### NANTUCKET BAY SCALLOP CRUDO

buttermilk garlic dressing, poppy seeds, dill, finger lime, trout roe

\$16

### CACIO E PEPE ALLA CHITARRA

egg yolk noodles, cracked black peppercorn, grated locatelli pecorino romano, chives

\$18

### BLUEFIN TUNA SHISO WRAPS

ginger lime vinaigrette, nori furikake \$5ea.

### P&E JUMBO SHRIMP

tomatillo cocktail sauce

\$12 1/2doz. \$20 doz

### BLUE CRAB HUSHPUPIES

crab fat aoli, Castle Valley Mill cornmeal,preserved Baywater Farms fish peppers, cherry tomato jam

\$16

### CHARCOAL GRILLED BLUE OYSTER MUSHROOM SKEWER

marinated Eastview Farms mushrooms, Chesterfield Heirlooms napa cabbage wrap, peanut satay sauce, nori furikake

\$11

### BUTTERMILK FRIED CHESAPEAKE OYSTERS

Castle Valley Mill cornmeal, sauce remoulade, chow chow, leek powder, Chesterfield Heirlooms breakfast radish

\$9

### STEAMED VIRGINIA LITTLE NECK CLAMS

garlic butter & white wine emulsion, calabrian chili, chopped parsley, toasted rosemary focaccia

\$15

## BAR MENU

**\$3 DOLLARS OFF WINES BY THE GLASS**

**\$8 ABSOLUT MARTINIS**

**\$2 OFF DRIFT SPECIALTY COCKTAILS**

**\$2 OFF ALL BEERS**

**\$5 ZERO PROOF COCKTAILS**

**\$35 BOTTLE OF FEATURED WINE**

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