

Happy Hours

Monday – Friday 5 to 7pm

\$7 Wines by the Glass

*Pinot Grigio, Sauvignon Blanc, Riesling
Pinot Noir, Malbec*

\$9 Wines by the Glass

Chianti Classico, Cabernet Sauvignon, Super Tuscan

\$8 Mixed House Spirit

Svedka, Beef Eater, Bacardi, Canadian Club, Cuervo

\$3 off Specialty Craft Cocktails

\$5 Beer

Every Thursday...

40% off Bottles of Wine \$60+

Happy Hour Bar Snacks

Monday – Friday 5 to 7 pm

½ Dozen Oysters of the Day \$10

****Baked Clams* \$10**

*L.I. Little Necks – EVOO – Garlic – Toasted “Casino” Crumbs
Charred Lemon.*

Truffle Fries GF \$7

*House-Made Skin On Fries – Melted Fontina – Pecorino
Romano – Crispy Pancetta – Parmesan-Peppercorn Aioli.*

Flash-Fried Calamari \$11

*Semolina – San Marzano Tomato – Garlic Aioli
Mini Tabasco.*

Speck & Arugula Grilled Pizza \$11

*Whipped Ricotta – Fig Preserves – Fontina Cheese – EVOO
Touch of Honey.*

****Our House Braised Short Rib Meatballs \$10**

*Crisp Parmesan-Herb Polenta – Pickled Red Onions
Horseradish Aioli – Barolo Jus.*

GF=This Item Can Be Prepared Gluten Free

****These items have been featured in Newsday**

*Consuming raw or undercooked meats, shellfish or fresh shell eggs may increase the risk of foodborne illness, especially if you have certain medical conditions.