

THE BISTRO & CLAM BAR

HAPPY HOUR MENU

3:00PM - 6:00PM

6 Clams on the Half Shell*	7
cocktail sauce, tabasco, lemon	
6 Oysters on the Half Shell*	13
cocktail sauce, tabasco, mignonette, lemon	
6 Steamed Local Clams*	8
white wine, butter, garlic, herbs, garlic bread	
Fried Calamari	14
house-made marinara, lemon	
Soft Pretzel	11
coarse salt, beer cheese, mustard	
Wings*	8
buffalo, thai chili, or bbq. celery, carrot, bleu cheese	
Mozzarella Sticks	7
house-made marinara	
Reuben Eggrolls	13
corned beef, sauerkraut, swiss, homemade dressing, fried golden. served with a spicy dipping sauce	

HAPPY HOUR DRINKS

\$5 House Wines

\$5.50 House Liquor Mixed Cocktails

\$3.50 Domestic Drafts

\$5 Craft Drafts

\$3 PBR 16oz Cans

\$7 House Margarita

A 2.57% surcharge will be automatically added to all credit card payments

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HOUSE-MADE DESSERTS

Banana Cream Tart 9

fresh banana, custard, house-made whipped cream

Black Forrest Cake 9

layered with cherry filling and house-made buttercream

White Chocolate Raspberry Bread Pudding 9

whipped cream

Oreo Cookie Truffles 9

cream cheese, cookie garnish

AFTER DINNER DRINKS

Espresso Martini

stoli vanilla, fresh brewed espresso, licor 43,
baileys irish cream

14

Irish Coffee

fresh brewed coffee, jameson irish whiskey,
baileys irish cream

9

Brown Sugar Cinnamon Old Fashioned

4 roses yellow label bourbon, brown sugar
cinnamon simple syrup, angostura bitters

14