

BEERS

BLUE MOON

Belgian-Style Wheat Ale,
United States 9.

BROOKLYN LAGER

United States 9.

CLAUSTHALER

Non-alcoholic, Germany 6.

HEINEKEN

Lager, Netherlands 9.

SAMUEL ADAMS

Boston, Massachusetts 9.

STELLA

Pilsner, Belgium 9.

LIGHT

ARTISINAL BREWS

DUVEL

Breendock, Belgium 12.

CHIMAY

Chimay, Belgium 13.

BROOKLYN #1

Brooklyn, New York 22.

BROOKLYN #2

Brooklyn, New York 22.

SIGNATURE COCKTAILS \$13

BLOOD ORANGE MARGARITA

Sauza tequila, Cointreau, blood orange purée, lime juice

BOURBON BERRY

Maker's Mark, Chambord, fresh blackberries

CREAMSICLE MARTINI

Vanilla vodka, Triple sec, orange juice

GIN FLOWER

Gin, Sauvignon Blanc, elderflower syrup

RASPBERRY MOJITO

dark rum, raspberry purée, lime juice, mint

SUMMER WAVE

Lemon vodka, Hypnotiq liqueur, Sprite

DINNER BAR MENU

Portobello fries, ponzo dipping sauce 15.

Beef carpaccio, arugula, Parmigiano-Reggiano cheese 15.

Manchego cheese, apricot-preserves, aged balsamic vinegar 14.

Grilled calamari, spaghetti squash, salsa verde 12.

Fresh Gulf of Mexico shrimp shumai, scallions, red chili sauce 15.

Maryland crab salad, avocado, lemon-caper olive oil 16.

Sesame cones of yellowfin tuna tartare, wasabi miso vinaigrette 15.

Jumbo lump crab cake, stone ground mustard sauce 19.

Jumbo shrimp summer roll, pea tendrils, sweet chili sauce 12.

CHILLED SHELLFISH PLATTER

*Collection of chilled shellfish including lobster,
jumbo lump crab meat, oysters, clams, jumbo shrimp, ceviche 45.*

OYSTERS \$18.

Chilled oysters, watermelon granité

Gratin of oysters, tarragon, shallots, Pernod

Beer-battered fried oysters, dill, honey-mustard

Grilled oysters, caramelized onions, pancetta, crispy potatoes

Selection of East and West Coast oysters, cucumber mignonette