

# OYSTER

BAR



... ANCHOR DOWN ...

FOR APPY HOUR

## ANTIPASTI...

- ⚡ **Mini Stuffies** -13  
Mello's chorizo & clam stuffing ~ Finished w/ lemon aioli
- ⚡ **Melanzana Fritta Tower** -13  
Layers of crispy eggplant & goat cheese ~ Served over baby greens, drizzled w/ balsamic essence & EVOO
- ⚡ **Rainbow Carrot** -14  
Grilled baby rainbow carrots, fried Brussel sprouts, chilled cauliflower puree & salted pistachios
- ⚡ **Brussel Sprouts** -13  
Fried & served w/ chipotle aioli
- ⚡ **Crispy Shrimp** -14  
Panko encrusted, scallions & pepper jelly aioli
- Giamaicani** -16  
Jumbo lump crab cake w/ chipotle aioli & mixed greens
- ⚡ **Fried Pickles** -9  
Served w/ house ranch
- ⚡ **Fried Local Oysters** (6) -15  
Served w/ lemon aioli
- Shrimp & Scallop Bruschetta** -16  
Wild mushroom, cherry tomato & sherry shallot herb crema
- ⚡ **Calamari Fritti** -16  
Fried squid, shallots & hot peppers w/ tomato aioli
- Vongole in Brodo** -17  
Littlenecks, roasted tomato broth, rosemary, shallots & EVOO ~ Served w/ garlic crostini
- Tuna Tostada\*** -16  
Sesame seed encrusted Ahi Tuna, soy essence, siriacha aioli, cucumber, pickled ginger & scallions

## HAND HELDS...

- Grilled Bacon Burger\*** -17  
Smoked gouda, bacon onion jam & chipotle aioli ~ Served w/ hand-cut fries
- Fried Chicken Caesar** -15  
~ Served w/ hand-cut fries
- Fish Tacos** -14  
Fried beer battered haddock, shaved cabbage, cherry tomato & citrus chili aioli

SUP

## INSALATE...

- Della Casa** -10  
Mixed greens, tomato, cucumber, carrots, red onion & balsamic vinaigrette
- Caesar** -14  
Romaine lettuce w/ house made dressing, shaved Grana Padano & garlic croutons  
~ Add anchovies -3  
~ Add (5) fried local oysters -8
- Caprese** -15  
Fresh mozzarella, tomato, basil, mixed greens & balsamic vinaigrette  
~ Add Sliced Prosciutto -4
- Cranberry & Arugula** -14  
Baby arugula, sunflower seeds, cucumber, w/ pecan raspberry vinaigrette
- Roasted Pear & Gorgonzola** -14  
With baby spinach, walnuts & maple balsamic vinaigrette
- Shrimp & Roasted Butternut Squash** -18  
Prosciutto encrusted shrimp ~ Served w/ baby spinach, goat cheese, walnuts, grilled orange & rosemary vinaigrette

## TUSCAN GRILLED PIZZA...

- ⚡ **Margherita** -18 > Mozzarella, parmesan & asiago w/ fresh basil, tomato & balsamic essence
- BBQ di Pollo** -18 > Diced boneless chicken, smoked Gouda, Bermuda onions, scallions & BBQ sauce
- ⚡ **Street Corn** -17 > Chourico, grilled corn, feta, parsley aioli & lime wedge
- Bolognese** -19 > Ricotta, pumpkin puree, fried basil

## \*\*\* KIDS \*\*\*

- Cheese Pizza** -9 ~ Add Pepperoni -1
- Pasta** w/ Butter or House Sauce -7  
~ Add Meatballs -3
- Chicken Parmesan** -12
- Fish & Chips** -12
- Tenders & Fries** -11

## PASTA...

- \*\*\* Gluten free pasta \*\*\* available upon request
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- Capellini Pomodoro** -22  
Garlic, basil & fresh tomato, w/ white wine
- Gamberetti e Gnocchi** -27  
Stuffed w/ roasted red pepper & goat cheese ~ Tossed w/ jumbo shrimp, baby spinach, thinly sliced prosciutto, brandy & cream
- Lobster Penne alla Vodka** -27  
Prepared w/ vodka, house sauce, cream & parmesan cheese

- Strozzapreti e Agnello Salsiccia** -27  
Priest-Strangler pasta, spicy lamb sausage, fresh herbed tomato sauce reduction

- Pumpkin Di Zucca** -25  
Ravioli ~ Prepared w/ pesto crema & cherry tomatoes

- Tortellini d'Alba** -27  
Pockets of pasta stuffed w/ Portobello & wild mushrooms ~ Tossed w/ pancetta & mushrooms in a light brandy crema

- Pappardelle Bolognese** -25  
Tossed in a slow roasted beef ragout & pecorino cheese

## SIDES...

- Fingerling Potatoes -4
- Seasoned Green Beans -5
- Sautéed Spinach -6
- Asparagus -6
- Fresh Pasta -7
- Angel Hair Pasta -5
- 2 Grilled Jumbo Shrimp -6
- Grilled Chicken -7
- Salmon Filet -14

## FRUTTI DI MARE...

- Salmon Grigliato** -27  
Grilled salmon over sautéed baby spinach w/ lemon, garlic, capers, tomato, white wine
- Grilled Sword** -28  
Topped w/ grilled corn & ale bure blanc over butternut squash puree & fried brussels sprouts ~ Finished w/ maple essence
- Fish & Chips** -22  
Beer battered haddock ~ Served over house fries & malt vinegar aioli
- Pt. Judith Scallops** -29  
Grilled, topped w/ pickled red onion & garlic aioli over parsnip & wild mushroom hash
- Halibut** -34  
Pan Seared halibut served over lobster & asiago risotto ~ Finished w/ shrimp brodo & baby arugula

- Pumpkin Seed Encrusted Salmon** -28  
Roasted fingerling potatoes, baby zucchini, brandy crema

## CARNE...

- Steak & Cake\*** -38  
Pan seared filet of beef topped w/ jumbo lump crab cake & lemon aioli ~ Served w/ goat cheese smashed potatoes & grilled baby zucchini
- Parmigiano Pollo** -23 / **Vitello** -25 / **Melanzane** -21  
Breaded, fried & baked w/ house sauce, mozzarella & parmesan cheese ~ Served w/ penne pasta
- Lemon Chicken Parmesan** -25  
Encrusted Pan seared chicken topped w/ baby arugula & shaved grana parma cheese ~ Finished w/ cherry tomatoes & lemon vinaigrette
- Pollo e Fagioli** -25  
Breaded, crispy chicken breast w/ cannellini beans, bell peppers, house sauce & fresh mozzarella ~ Served over buttered, fresh Pappardelle
- Funghi con Vitello** -28 / **Pollo** -26  
Sautéed w/ mushrooms, garlic & fresh herbs in a mustard brandy cream sauce ~ Served w/ seasoned green beans & roasted potatoes
- Saltimbocca de Vitello** -29 / **Pollo** -26  
Sautéed w/ garlic & herbs, layered w/ sliced prosciutto, thick cut fresh mozzarella & a white wine reduction ~ Served w/ seasoned green beans & roasted potatoes

## THE RAW BAR...



- Daily Oysters\*** -2.5 ... w/ cocktail sauce, mignonette & lemon
- Littlenecks\*** -1.75 ..... w/ cocktail sauce & lemon
- Cocktail Shrimp** -3.5 ..... w/ cocktail sauce & lemon

SUP

POMODORO E BASILICO -12

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PASTA E FAGIOLI -10

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CLAM CHOWDER -12

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COME JOIN US...  
 HALF - PRICE APPS / PIZZA / RAW BAR  
 \*Specials may not be combined w/ any other EBOB or 5th party discounts

**THE  
 BAR**

**SANGRIA...**

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Select from  
 Red or White

Glass -11 / Pitcher -32

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...Our prices are by the >



**WHITE WINES...**

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**SPARKLING**

- Astoria / Prosecco / Veneto, Italy ...9/34
- Maschio / Sparkling Rosé / Italy ...10
- Risata / Moscato / Italy ...10/38

**ROSÉ**

- Proverb / CA ...10/38

**SOAVE**

- Pieropan / Veneto, Italy ...10/38

**PINOT GRIGIO**

- Ruffino / Italy ...10/38
- Maso Canali / Trentino, Italy ...11/40
- Astoria / Italy ...9/34

**SAUVIGNON BLANC**

- Saint Clair / New Zealand ...13/43
- Whitehaven / New Zealand ...11/42

**CHARDONNAY**

- Edna Valley / Central Coast, CA ...10/38
- Frei Brothers / Sonoma County, CA ...11/39

**RED WINES...**

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**PINOT NOIR**

- Mirassou / CA ...9/34
- Murphy-Goode / CA ...9/34
- MacMurray / Central Coast, CA ...10/38

**MALBEC**

- Gascon / Argentina ...10/38

**MERLOT**

- William Hill, Estate Winery / CA ...10/38
- Frei Brothers / CA ...11/42

**CABERNET SAUVIGNON**

- J Lohr Seven Oaks / CA ...11/40
- Louis Martini / CA ...10/38

**ITALIAN RED**

- Casal Thaulero / Montepulciano / Italy ...9/34
- Dogajolo / Super Tuscan / Italy ...10/38
- Da Vinci / Chianti / Italy ...11/42
- Michele Chiarlo / Barbera D'Asti / Italy ...10/38

PREMIUM WINE SELECTIONS AVAILABLE UPON REQUEST

**CRAFT COCKTAILS...** ...14

- Ginger Mint**  
 Ginger Infused Vodka, Fresh Mint, Fresh Lime, Ginger Beer  
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- Impeared**  
 Absolute Pear Vodka, Muddled Sage, Pear Nectar  
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- Tea For Me**  
 Absolute Wild Tea Vodka, Fresh Lemon, Elderflower Liqueur, Honey  
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- Cucumber Mojito**  
 Organic Cucumber Vodka, Fresh Mint, Limes, Simple Syrup, Soda Water  
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- Toasted Coconut Martini**  
 Coconut Vodka, Vanilla Vodka, Crème De Coconut, Toasted Coconut  
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- Basil Lime Gimlet**  
 Hendrik's Gin, Fresh Basil, Limes, Simple Syrup  
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- Classic Old Fashioned**  
 Bourbon, Angostura Bitters, Fresh Orange, Sugar, Soda Water

**JOIN** ~ JOIN OUR LOYALTY PROGRAM ~ **JOIN**  
 LOOK FOR US ON INSTAGRAM & FACEBOOK

EVERYDAY : 4 to 6pm  
 FRIDAY & SATURDAY : 9 to 10pm

\*Other weekly promotions may not be combined w/ Appy Hour pricing

**BAR & LOUNGE  
 SPECIALS**

**BEER SELECTIONS...**

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**\*\*\* WE OFFER \*\*\*  
 ROTATING BEER SELECTIONS**

**ASK YOUR SERVER DRAFT**

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- Stella Artois  
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- Grey Sail Flying Jenny  
 Extra Pale Ale  
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- Peak Organic Fresh Cut  
 Dry-Hopped Pilsner  
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- Two Roads Cruise Control  
 Lager  
 \*\*\*
- Revival Night Swim'Ah  
 Belgian Wheat  
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- City Roots Dry Cider  
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- Ommegang Abby Ale  
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- Modelo Negra  
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- Newport Craft Storm  
 Amber Ale  
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- Revival Conga  
 Imperial IPA  
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- BOTTLED**  
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- Devil's Purse Surfman's Check  
 Extra Special Bitter  
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- Cisco Nantucket Whale's Tale  
 Pale Ale  
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- Cisco Nantucket Grey Lady  
 Witbier  
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- Revival  
 Dry Irish Stout  
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- Sam Adams Lager  
 \*\*\*
- Sam Adams Seasonal  
 \*\*\*
- Corona  
 \*\*\*
- Budweiser  
 \*\*\*
- Bud Light  
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- Michelob Ultra  
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- Odoul's