

SPECIALS

Soup

Pasta Fagioli \$8

New England Clam Chowder \$9

Appetizer

Vegetable Spring Rolls \$11

Crunchy vegetable spring rolls with a side of sriracha or garlic aioli

Shashito Peppers \$11

Sauteed shashito peppers served with a side of garlic aioli

Buffalo Chicken Tots \$11

Crispy buffalo chicken tots served over arugula with a side of blue cheese

Entree

Tuna Tacos \$18

Pan-seared tuna tacos topped with chipotle aioli, arugula, chunky avocado salad, cucumbers, sour cream and cilantro

Rabe & Sausage Cavatelli \$21

Cavatelli pasta with sun-dried tomatoes, broccoli rabe, sweet sausage, garlic and oil and topped with shaved parmesan

Linguine Clams \$23

Linguine and chopped clams in your choice of marinara, fra diavolo, or garlic and oil

Pizza

Wood fired, N.Y. or Ultra-Thin Bar Style

Roasted Tomato \$18

Roasted tomatoes, fresh mozzarella, garlic, and topped with fresh basil

Johnny Bravo \$18

Margherita pizza topped with honey, bacon, and hot oil

Stilton Sun Dried \$18

Cheese pizza topped with stilton cheese, bacon, and sun-dried tomatoes

Wine Specials

Terres de St. Louis Rose \$10/38

Provence, France

Frescobaldi Alie Rose \$38

*Bottle Only
Tuscany, Italy*

Featured Liquor & Cocktails

Sparkling Mule \$12

prosecco, pomegranate liqueur, ginger beer

Aperol Spritz \$11

prosecco, aperol, splash of club soda

Lavender Collins \$12

Reyka vodka, lavender liqueur, lemonade

Manhattan \$12

Bulleit 10 year, bitters, sweet vermouth, maraschino cherry

The Sand Trap \$12

Fishers island spiked lemonade, lemon juice, iced tea, bourbon floater

Sangria \$10

house made recipe w/ assorted fruit

Beer Flights

Select any 4 of our 14 draught beers
(8oz each) \$15

Bottled Beer

Budweiser

Heineken

Bud Light

Sierra Nevada Pale Ale

Coors Light

Lagunitas Little Sumpin' Ale

Miller Lite

Dogfish Head 90 min IPA

Michelob Ultra

Red Bridge (Gluten Free)

Corona

Heineken 0.0 (non-alcoholic)

Corona Light

Fishers Island Spiked Lemonade