

## SPECIALS

### Soup

**Pasta Fagioli \$8**

**New England Clam Chowder \$8**

### Appetizer

**Ahi Tuna \$12**

Pan seared ahi tuna topped with mango salsa

**Shishito Peppers \$9**

Sautéed Shishito peppers with a side of chipotle mayo

**Sweet Potato Fries \$5**

Sweet potato fries served with a side of chipotle mayo

### Entree

**Tuna Poke Bowl \$21**

Diced tuna dipped in soy sauce with carrots, cucumbers, and avocado served over white rice and seaweed salad. Topped with sesame seeds, bean sprouts, and sriracha mayo

**Pear and Walnut Shrimp \$18**

Arugula, sliced pears, walnuts, dried cranberries, grape tomatoes topped with shaved parmesan cheese and grilled Cajun shrimp dressed with a homemade pear dressing

**Stuffed Salmon \$25**

Pan-seared salmon stuffed with fresh crab meat, onions, red and green bell peppers finished in the wood fired oven. Topped with sherry cream sauce and panko bread crumbs and served over mashed potatoes

**Chicken Francese \$22**

Chicken cooked in a white wine, lemon, and butter sauce served over spaghetti with garlic and olive oil

### Pizza

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

**Vodka Margherita \$16**

Homemade vodka sauce, fresh basil, fresh mozzarella

**Fra Diavolo Clam Pizza \$17**

Chopped clams, fra diavolo sauce, oregano, shredded mozzarella

**Fig and Prosciutto Pizza \$18**

Fresh burrata, goat cheese, figs, cooked prosciutto, and a balsamic glaze

## Wine Specials

**Paul Mas Reserve Malbec \$10/38**

*Languedoc, France*

**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 \$9**

house made recipe w/ assorted fruit

### Beer Flights

Select any 4 of our 14 draught beers  
(8oz each) \$12

### 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