



COLD & RAW



served with assorted sauces and condiments

SEASONAL OYSTERS 6/12 PCS MP

LITTLENECK CLAMS 6 PCS..... MP

CRAB COCKTAIL..... 14
colossal crab, traditional rémoulade

SHRIMP COCKTAIL..... 14
kelchner's cocktail sauce

Happy Hour Special Tuesday - Friday 4 PM TO 7 PM

EAST COAST OYSTERS..... 2 per piece

FROM THE KITCHEN

HOISIN BBQ
PIG WINGS*12
shaved radish and carrot

CLAMS CASINO14
*roasted peppers, bacon,
oregano*

WAGYU SLIDERS13
*cabot cheddar, pickle relish,
house cut chips*

BLACK PEPPER
CRUSTED TUNA* 10
*seared rare, sesame aioli,
soba noodles*

LOBSTER
DUMPLINGS.....12
*maine lobster, shaved
carrot slaw, sweet soy*

TRUFFLED HOUSE
CUT FRIES*11
*parmesan cheese,
japanese shichi-mi
tôgarashi seasoning*

EAST MEETS WEST
PORK BELLY TACOS* 10
*house-cured pork belly,
lime juice, napa slaw,
white corn tortilla*

HUMMUS & PITA 7

* Happy Hour 1/2 Off Specials Tuesday - Friday 4 PM TO 7 PM



Consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase your risk of foodborn illness, please notify us if you have any food allergies

REFRESHERS

each selection 6

COCONUT LAVENDER LEMONADE

lemon, coconut water, simple lavender

SPARKLING PEAR

*pear juice, honey, lemon,
rosemary-ginger syrup, soda water*

MINT JULEP

mint, lemon, fresca, ginger ale

COCKTAILS

each selection 12

PEAR TREE*

*pear vodka, orange liqueur,
lemon juice, simple syrup*

RUBY-TINI*

*ruby red vodka, grapefruit juice,
lemon juice, champagne*

LYCHEE BLOSSOM*

*raspberry vodka, lychee liqueur,
pomegranate & white cranberry juice*

GINGER SPICE*

*domaine de canton, bourbon,
lemon juice, brandied cherry*

VILLAGE SUNRISE*

*tequila, lemon juice, elderflower
liqueur, rhubarb bitters*

GIN THYME GIMLET*

gin, raspberry syrup, lime juice, thyme

* Happy Hour Cocktails Tuesday - Friday 4 PM TO 7 PM
each selection 6

WINES

Bubbles

DE PERRIER BRUT	9/36
<i>loire, france</i>	
MIONETTO PROSECCO	12/48
<i>veneto, italy</i>	

Whites

CIELO DRY ROSÉ	8/32
<i>veneto, italy</i>	
CIELO PINOT GRIGIO	8/32
<i>veneto, italy</i>	
URBAN RIESLING	9/36
<i>mosel, germany</i>	
ARONA SAUVIGNON BLANC	10/36
<i>marlborough, new zealand</i>	
GATO NEGRO CHARDONNAY, “UNOAKED”	9/30
<i>central valley, chile</i>	
ETHEREO ALBARIÑO	11/44
<i>rias baixas, spain</i>	
LAGUNA RANCH CHARDONNAY	14/56
<i>russian river valley, sonoma, california</i>	

Reds

DELOACH HERITAGE RESERVE PINOT NOIR	10/40
<i>central coast, california</i>	
ATALIVA MALBEC	10/30
<i>mendoza, argentina</i>	
BOGLE VINEYARDS MERLOT	9/36
<i>north coast, california</i>	
GREYSTONE CELLARS CABERNET SAUVIGNON	10/36
<i>lodi, california</i>	
LOUIS JADOT	12/48
<i>burgundy, france</i>	
LUCA BOSIO BARBERA D’ASTI	13/52
<i>piedmont, italy</i>	
PEIRANO ESTATES OLD VINE ZINFANDEL	10/40
<i>lodi, california</i>	

BEER

Draughts

drawn by the pint

SAM SEASONAL.....	5.95
<i>massachusetts</i>	
YUENGLING LAGER.....	3.95
<i>pennsylvania</i>	
COORS LIGHT.....	3.95
<i>colorado</i>	
GUINNESS STOUT.....	5.95
<i>ireland</i>	
GOOSE ISLAND IPA.....	5.95
<i>illinois</i>	
STELLA ARTOIS.....	5.95
<i>belgium</i>	
LEINENKUGEL'S SUMMER SHANDY.....	6.95
<i>wisconsin</i>	
HOEGAARDEN.....	5.95
<i>belgium</i>	
LAGUNITAS IPA.....	5.95
<i>california</i>	
VICTORY SUMMER LOVE.....	5.95
<i>downingtown, pa</i>	
21 ST AMENDMENT HELL OR HIGH WATERMELON.....	6.95
<i>california</i>	
DOGFISH HEAD FESTINA PÊCHE.....	6.95
<i>delaware</i>	

Bottles

each selection 5

AMSTEL LIGHT.....	<i>netherlands</i>
LABATT PILSNER.....	<i>canada</i>
HEINEKEN.....	<i>netherlands</i>
ANCHOR STEAM PORTER.....	<i>california</i>
ANCHOR STEAM LIBERTY.....	<i>california</i>
BUCKLER.....	<i>netherlands</i>
CORONA.....	<i>mexico</i>
ALLAGASH WHITE.....	<i>maine</i>
STRONGBOW CIDER.....	<i>england</i>



Blended Whiskey



DEWARS WHITE LABEL, SCOTCH/WHISKEY	8
JOHNNY WALKER RED LABEL	9
JOHNNY WALKER BLACK LABEL	11
JOHNNY WALKER BLUE LABEL	55
CHIVAS REGAL 12 YEAR	10



Single Malt



GLENMORANGIE 18 YEAR	30
<i>highlands</i>	
GLENMORANGIE 10 YEAR	14
<i>highlands</i>	
OBAN 14 YEAR	17
<i>highlands</i>	
MACALLAN 12 YEAR	15
<i>speyside</i>	
MACALLAN 18 YEAR	65
<i>speyside</i>	
GLENLIVET 12 YEAR	9
<i>speyside</i>	
GLENLIVET 15 YEAR	24
<i>speyside</i>	
GLENLIVET 18 YEAR	25
<i>speyside</i>	
LAGAVULIN 16 YEAR	29
<i>islay</i>	
GLENFIDDICH 12 YEAR	12
<i>speyside</i>	
GLENFIDDICH 15 YEAR	14
<i>speyside</i>	
BALVENIE 12 YEAR	15
<i>highlands</i>	
BALVENIE 15 YEAR	22
<i>highlands</i>	



DESSERTS



SEASONAL COBBLER	7
<i>vanilla ice cream</i>	
VANILLA CRÈME BRULÉ	7
<i>fresh berries</i>	
HOT DIM SUM DONUTS	7
<i>raspberry, cream cheese, chocolate sauces</i>	
WHITE CHOCOLATE POT DE CRÈME.....	7
<i>blueberries and whipped cream</i>	
DEVIL'S CHOCOLATE CAKE	8
<i>chantilly cream</i>	
ICE CREAM ASSORTMENT	6
COCONUT CAKE	8
<i>mango compote</i>	



Ports



SANDEMAN'S FOUNDERS RESERVE	11
TAYLOR FLADGATE 10 YEAR	12
TAYLOR FLADGATE 20 YEAR	22



Cognac



COURVOISIER VSOP	13
COURVOISIER VS	9
REMY MARTIN XO	26
HENNESSY VS	10

Earl's
NEW AMERICAN

TUESDAYS
UNCORKED



BRING
YOUR
OWN
BOTTLE
OF WINE
TO ENJOY
WITH DINNER
EVERY
TUESDAY
EVENING
WITH NO CORKAGE FEE

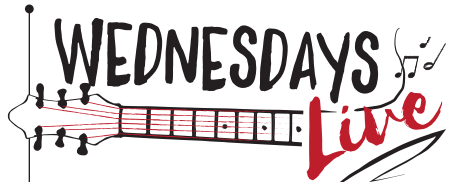
O · R · T · A · K · E

25%
OFF

THE PRICE
OF ANY
BOTTLE
OF WINE

FROM OUR WINE LIST.

NOT APPLICABLE FOR WINE BY THE GLASS.
NOT VALID WITH PRIVATE FUNCTIONS OR BANQUETS.

WEDNESDAYS  *Live*

*Live Music from
5:30-8:30 p.m.*

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PRIVATE EVENT**

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