



Classic Lures 14.

- Painkiller**◆ Pusser's Navy Rum, pineapple, oj, coco lopez, nutmeg
- Corpse Reviver #2**◆ Warwick Gin, Lillet Blanc, Triple Sec, lemon, Absinthe wash
- Mai Tai**◆ Cruzan Rum, Gosling rum, Triple Sec, lime, and orgeat
- Paper Plane**◆ Hudson Baby Bourbon, Ramazzotti Amaro, Sweet Vermouth, Lemon
- Peach Struck by Lightning**◆ Peach infused Belle Isle Moonshine, mint, lemon
- Paloma (Reg or Spicy)**◆ Viva Tequila, grapefruit soda, lime
- Dark and Stormy on tap**◆ Gosling Rum, ginger beer, lime

Fresh Off The Dock 14.

- Newport Spritz**◆ American Harvest Vodka, Aperol, basil and topped w/ Prosecco
- The Old Man and the Sea**◆ Jameson, Luxardo, lime, cucumber, soda
- Hook, Line and Sinker**◆ Blue Bottle Gin, mint, pear, lemon
- Smoke on the Water**◆ Montelobos Mezcal, hibiscus, lime, ginger beer, spicy rim
- No Scurvy for You**◆ New Amsterdam Gin, Limoncello, lavender, lemon

**Get Your Friends Drun* Drinks 60.
(serves 4 to 5 people)**

Zombie Punch◆ Trader Vic's classic recipe

Draft 7. / Pitchers 25.

Five Boroughs Hoppy Lager, Harpoon UFO White, Montauk IPA, New Belgium Citradelic Tangerine IPA, Greenport Summer Ale, Avery El Gose, Wolfffer's Rose Cider (\$9/35)

Cans & Bottles 6.

Tecate, Cisco Pale Ale, Red Stripe, Modelo

Wine

Prosecco 10.
Rose 11./42.
Pinot Grigio .10
Grüner Veltliner 12./46.
Sancerre 14./54.
Malbec 10./38.
Pinot Noir 14./54.



We kindly only accept credit cards

Food on the Back

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Food on the Back

For The Crew

Tuna Poke* w/ Tortilla chips 16.
Ponzu, Peanut, Avocado
 Guacamole 8.
Tomato, Onion, Cilantro, Jalapeño
 Strawberry Tomato Gazpacho 8.
Strawberry Slices, Croutons, Cilantro
Add Chilled Lobster 8.
 Clams Oreganata 15.
Panko, Garlic, Parsley

Salads

Kale Avocado 12.
Walnuts, Sweet Potato, Quinoa,
Honey Apple Vinaigrette
Add Fish 8.
Add Shrimp 8.
 Caesar Salad 12.
Romaine, Parmesan, Croutons, Red Onion,
Caesar Dressing
Add Fish 8.
Add Shrimp 8.

Lobster

Lobster Roll 19.
Celery, Shallot, Lemon, Mayo
 Lobster Mac and Cheese 19.
Shells, Béchamel, Parmesan, Butter,
Breadcrumbs, Chives

For The Captain

Poke Bowl* 18.
Quinoa, Cabbage, Avocado, Ponzu, Peanuts
 (2) Seared Fish Tacos 13.
Mole, Pickled Onions, Avocado, Jalapeno
Aioli
 (2) Blackened Shrimp Tacos 15.
Guacamole, Chipotle Mayo, Queso Fresco,
Pico De Gallo

Kids

(2) Guac Tacos 7.
Guacamole, Queso Fresco

Sides

Mini Kale 8.
 Mini Caesar 8.

Raw Bar*

Baby Platter 32.
½ dozen Oysters, ½ dozen Clams, ½ order Poke,
Cocktail, Mignonette
 Seafood Tower 65.
1 dozen Oysters, ½ dozen Clams, 1 full order Poke,
1 Chilled Lobster, Cocktail, Mignonette
 Shrimp Cocktail 16.
 ½ dozen Oysters 18.
 1 dozen Oysters 30.



½ dozen Clams 14.
 1 dozen Clams 25.
 1 Chilled Lobster tail 24.

*Consuming raw seafood, shellfish or eggs may increase your risk of foodborne illness.

Cocktails on the Back

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