

HAPPY HOUR DRINKS

BEERS

\$5

Miller Lite
Narragansett Lager
DC Brau The Public
Shock Top Lemon Shandy

WINE BY THE GLASS

\$5

Cabernet Sauvignon
Cava Sparkling
Sauvignon Blanc

COCKTAILS

\$5

Pimms Cup
Pimms, lemon, sugar, soda, cucumber

Amalfi Punch
Limoncello, fresh basil, fresh strawberry,
fresh lime juice and ginger beer

Ultimat Mule
Ultimat Vodka, lime, housemade ginger beer

Catch 15 Red Sangria
cabernet sauvignon, brandy, orange liqueur,
seasonal fruit

OYSTER SHOOTER

\$5

with Ultimat Vodka

HAPPY HOUR SPECIALS

HAPPY HOUR MENU

Oyster of the Day served on ice, with all the fixins.	\$1.50
Beef Skewer with grilled polenta and horseradish aioli	\$6
Fried Calamari with spicy romesco aioli and tartar dip	\$7
Fried Shrimp 3 shrimp tempura-battered and fried, served with sweet/spicy chili sauce	\$8
Sliders 2 mini burgers with mushrooms and sautéed onions	\$5
Chicken Parmesan Sliders 2 mini chicken parmesan cutlets topped with melted fontina and parmesan cheeses and our marinara sauce	\$6
Mozzarella Fritti panko-fried mozzarella strips with marinara + spicy romesco	\$5
Arancini housemade risotto balls stuffed with asiago cheese & fried, drizzled with an anchovy garlic sauce	\$6
Truffle Fries hand-cut fries, served with spicy tomato sauce and tartar dip	\$4
Farm Flatbread Italian flatbread topped + baked with artichoke heart, goat cheese & pine nuts	\$7
Caprese Flatbread Italian flatbread topped + baked w/ fresh tomato, basil and melted fresh buffalo mozzarella	\$6
Hummus housemade garlic hummus with flat bread	\$5
Crab & Zucchini Cakes pan-fried with a saffron corn sauce	\$8
Fried Calzone beef or vegetable, served with spicy romesco + marinara sauces	\$5
Meatballs Scarpariello in tomato sauce with melted provolone cheese, with garlic bread	\$6

*Happy Hour Menu pricing available from 4PM-8PM Mon-Sat