# Must-Have Specials

# The Daily Bevs

#### Danger-Ade

Fresh raspberry infused New Amsterdam® Vodka blended in our famous Lemonade."Yes we're sure there is alcohol in it..."

\$15.00

Frappetini

The espresso martini taken to another level. Mr. Black, Baileys, New Amsterdam Vodka, Frappe Coffee \$15.00

Hardshore Negroni

Hardshore Gin from Maine is Gin redefined. Unique and pure, it is outstanding on its own and makes for the best Negroni we've ever had. \$16.00

#### Yíasou Málaga

Inspired by a trip to Spain, Larios 12 botanicals premium Spanish gin, Fever Tree elderberry tonic, lime zest, Amarena cherry \$15.00



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#### Broiled Octopus

Day-boat Spanish from the Atlantic Ocean, marinated, grilled until tender with olives, cucumber and pita, John's Original Dressing. Accompanies well with Jamesport Sauvignon Blanc \$29.95

### Entrees



Broiled Whole Red Snapper\*

Fresh tomatoes, cucumbers, cabbage salad, pita, John's Original Dressing. Perfectly paired with Paumanok's award-wining Chenin Blanc. \$39.95

## Grecian Fish and Chips

Bacalao (Salted cod), rice and wheat flour beer batter, cabbage salad, homemade thick-cut potato chips, skordalia sauce, horseradish honey mustard sauce. Pairs very nicely with any of our local North Fork Brew Co beers on tap, Chef prefers "Run the Juice" \$32.95



#### Grilled Ribeye

16 ounce Angus, horseradish butter, stir-fried asparagus, oven roasted lemon potatoes. \$45.95



Amaretto Bourbon Vanilla Strawberry Belgian Chocolate Hellenic Baklava



\*This menu item can be cooked to your liking. \*\*This menu item contains undercooked meat. Consuming raw or undercooked meat, fish, shellfish, or fresh shell eggs may increase your risk of food-borne illness, especially if you have