

BAR MENU



BITES & SNACKS

marinated olives & cheeses 7
herb oil

fresh shucked oysters* 2.25 ea
mignonette, horseradish, cocktail sauce

shrimp toast 6
crunchy baguette, spicy mayo

smoked almonds 5
butter, sugar, espelette powder

kilt farm pickled vegetables 6
cider vinaigrette, rosemary, orange

spicy tuna hand roll* 5
diakon sprouts

SMALL PLATES

stuffed top neck clams 2 for 8
linguica, onion, celery, crumbs

smoked salmon 8
pickled onion, cream cheese, citrus, caperberry

smoked mackerel dip 8
crudité and fried rye bread

bbq oysters 3 for 9
grilled in the shell, chipotle bourbon butter

kanpachi crudo* 9
white balsamic, lemon, sweet soy, micro cilantro

buffalo popcorn shrimp 10
bleu cheese dip

lobster pot pie 14
puff pastry, sherry cream

spanish octopus 9
sous vide and charred, sweet potato, fennel, chorizo

seared diver scallop 10
cracked mustard vin blanc, scallion, cedar smoke

WELL DRINKS \$5

COCKTAILS

Point Classic 'Tail 6
house daquiri
manhattan
negroni
whiskey sour

Oyster Shooter* 5
choose your spirit
vodka
gin
tequila
mezcal

Choose Your Mule 5
vodka
gin
whiskey
tequila
with fever tree ginger beer

WINES BY THE GLASS \$7

Stellina di Notte Prosecco
Two Vines Chardonnay
Glass Mountain Cabernet

DRAFT BEER \$5

Credence Pils
Denver Pale Ale

*Before placing your order, please inform your server of any food allergies, as not all ingredients are listed on the menu. These items may be served raw or undercooked based on your specification, or contain raw or undercooked ingredients. Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of foodborne illness, especially if you have certain medical conditions.