

## SUMMER FRIDAYS

1/2 Priced Punch Cocktails & Sangria  
 & \$6 Draft Beers  
 from  
 3:00pm - 6:00pm  
 Fridays only

## Sangria Méditerranée

### BLANC

Sauvignon Blanc,  
 Apricot Brandy,  
 St. Germain, Apple & Pear

### ROUGE

Cabernet Sauvignon,  
 Apricot Brandy,  
 Cachaça, Apple & Pear

11. glass / 44. carafe

## Summer of Punch

12. each / 50. carafe

### BERGAMOT BREEZE

Gin, Earl Grey Tea, Cucumber, Basil

### CHERRY BOMB

Rum, Rye, Southern Comfort, Cherry Purée,  
 Cranberry Juice, Ginger Ale

### CIDER CUP

Calvados, Ginger Liqueur, Hard Cider,  
 Fresh Citrus

### DREAMSICLE

Orange Vodka, Cream Limoncello, Navan

### MELON SMASH

Rum, Melon Liqueur, Citrus, Pineapple Juice,  
 Club Soda

### PLANTERS PUNCH

Rum, Grenadine, Citrus, Pineapple

## Craft Beers

### DRAFT BEER

**HOFBRÄU HEFE-WEIZEN (GERMANY)**  
*Crisp with banana and lemon notes.....8.00*  
**VICTORY PRIMA PILS (PENNSYLVANIA)**  
*Grass and hop aromas, clean finish.....8.00*  
**CAPTAIN LAWRENCE PALE ALE (NEW YORK)**  
*Deep gold and refreshing, well-balanced ale.....8.00*  
**HARPOON SUMMER BEER (MASSACHUSETTS)**  
*Kolsch-style lager with a dry, mellow finish.....8.00*  
**KELSO NUT BROWN ALE (NEW YORK)**  
*Rich malt & hoppy flavors, hints of chocolate.....8.00*

### CIDER

**CRISPIN BRUT CIDER (MINNESOTA)**  
*Rich and fruity.....7.00*  
**WOODCHUCK PEAR HARD CIDER (VERMONT)**  
*Crisply refreshing with pear essence.....7.00*  
**ETIENNE DUPONT CIDRE BOUCHÉ (FRANCE)**  
*Full-bodied and elegant (375 mL).....gl 9.00 / btl 18.00*

### BOTTLED BEER

**KRONENBOURG 1664 (FRANCE)**  
*Light-bodied, crisp and refreshing.....7.00*  
**SUGAR HILL AMBER ALE (NEW YORK)**  
*Citrus & malt flavors with a refreshing finish.....7.00*  
**DOGFISH HEAD 90 MINUTE I.P.A. (DELAWARE)**  
*Full-bodied, hoppy & rich with a dry finish.....8.00*  
**DELERIUM TREMENS (BELGIUM)**  
*Spicy pepper notes with a honeyed sweetness.....10.00*  
**CHIMAY GRANDE RESERVE (BELGIUM)**  
*Dense, biscuity, fruity and malty.....10.00*  
**LINDEMANS FRAMBOISE (BELGIUM)**  
*Flavor and aroma of tart raspberries.....13.00*  
**CLAUSTHALER NON-ALCOHOLIC (GERMANY)**  
*Non-Alcoholic, hoppy and fresh.....6.00*  
**CONY ISLAND ALBINO PYTHON (NEW YORK)**  
*Floral with ginger & orange flavors (22 oz).....14.00*  
**ROGUE DEAD GUY ALE (OREGON)**  
*Toasty and crisp with a bitter finish (22 oz).....18.00*  
**BROOKLYN LOCAL 1 (NEW YORK)**  
*Soft with apricot & spice flavors (750 mL).....25.00*  
**OMMENGANG ABBEY ALE (NEW YORK)**  
*Full-bodied, caramel & cherry notes (750 mL).....20.00*

## ARTISANAL

### SUMMER FISH SHACK

Served through Lunch and Dinner  
 at the Bar

### Champagne Cocktails

**ARTISANAL ROYALE ~ Hibiscus Syrup**  
**DEL SOLERA ~ Ron Zacapa, Pineapple**  
**STRAWBERRY FIELDS ~ Aperol, Strawberry**  
**POIRE VOLANT ~ Liqueur de Poire**  
 14.00

### Specialty Cocktails

**FLEUR D'AMOUR**  
 Ciroc Vodka, Muddled  
 Grapes, Float of Prosecco  
 14.00

**JULES VERNE**  
 Light Rum, Falernum,  
 St. Germain, Lime & Soda  
 13.00

**LE MISTRAL**  
 Hendricks Gin, Fennel Syrup  
 & Fresh Lemon  
 14.00

**PLUMA VERDE**  
 Tequila, Green Tea &  
 Passionfruit  
 13.00

### The Classics

**PIMMS CUP**  
 Pimm's No. 1, Soda,  
 Cherry, Orange, Cucumber  
 13.00

**FRENCH 75**  
 Tanqueray Gin, Fresh  
 Lemon & Champagne  
 13.00

**GINGER JULEP**  
 Bourbon, Muddled Fresh  
 Mint & Ginger  
 13.00

**STILTON MARTINI**  
 Belvedere Vodka with  
 Stilton-Stuffed Green Olives  
 14.00

**KNICKERBOCKER**  
 Barbados Rum,  
 Fresh Citrus & Berry Brandy  
 14.00

### COOL BREEZE SNACK

**MELON BALLS  
 SOAKED IN EAU DE VIE**  
 6.00

# ARTISANAL

## SUMMER FISH SHACK

### SUMMER FLIGHT

*Veuve Cliquot Yellow Label  
Reserve Cuvee Brut, Champagne, FR*

*Terredora de Paolo, Falanghina,  
Campania IT*

*Chateaux Pourcieux, Cotes de Provence  
Rose, Provence FR  
15.00*

### SOUPS

#### SOUP DU JOUR

*From the Market.....P/A*

#### FISH SOUP

*Rowille & Croutons.....9.50*

### LOBSTER

*Pair with Hofbräu Hefe-Weizen.....8.00*

**LOBSTER ROLL.....21.50**

#### LOBSTER SALAD

*Avocado, Grapefruit & Herb Dressing.....24.50*

#### MAINE LOBSTER DINNER

*Corn on the Cob, Fingerlings & Coleslaw.....32.50*

# ARTISANAL

## SUMMER FISH SHACK

*Pair any main course with:*

*Kronenbourg 1664.....7.00  
Harpoon Summer Beer.....8.00  
Victory Prima Pils.....8.00  
Hofbräu Hefe-Weizen.....8.00  
Captain Lawrence Pale Ale.....8.00*

### MAIN COURSES

**STEAMER CLAMS.....16.50**

**PEEL-AND-EAT SHRIMP.....16.50**

#### OYSTER POOR-BOY

*Lettuce & Tomato.....17.50*

**MUSSELS FRITES.....18.50**

**FISH & CHIPS.....19.50**

### ARTISANAL BLEND BURGER

*Pickled Green Tomato & Special Sauce  
15.50*

*with Gruyère, Cheddar, Comté or Blue cheese  
16.50*

*Pair with Kelso Nut Brown Ale.....8.00*

### SIDES

#### FINGERLING POTATOES

*4.50*

#### CORN ON THE COB

*5.50*

#### FRENCH FRIES

*6.50*

# ARTISANAL

## SUMMER FISH SHACK

### SPARKLING BEAUTIES & OYSTERS

*HALF DOZEN OYSTERS  
ON THE HALF SHELL  
From the Market*

*20.*

### FRUITS DE MER

#### OYSTERS & CLAMS ON THE HALF SHELL

*From the Market.....P/A*

#### SEAFOOD CEVICHE

*Citrus Soy Dressing.....13.50*

**SHRIMP COCKTAIL.....15.50**

### PLATEAUX

*Oysters, Shrimp, Ceviche,  
Clams & Dayboat Selections*

**PETIT.....48.50**

**GRAND.....68.50**

**ROYAL.....98.50**

*Share a Brooklyn Local 1.....25.00*