

Happy Hour

4pm - 7pm Daily • Bar Only

Cocktails 11

HARBORSIDE

HENDRICK'S GIN, EFFEN BLOOD ORANGE VODKA,
PINEAPPLE JUICE, FRESH LEMON JUICE,
LIBER & CO. BLOOD ORANGE SYRUP

THE COPPER MARTINI

ABSOLUT 'ELYX' VODKA, NOILLY PRAT DRY VERMOUTH,
STIRRED & SERVED WITH CHOICE OF:
BLUE CHEESE STUFFED OLIVE, COCKTAIL ONION
OR LEMON TWIST

I'LL TAKE MANHATTAN

HUDSON MANHATTAN BOURBON (NY),
CARPANO ANTICA FORMULA VERMOUTH

NEGRONI

BROOKLYN GIN (NY), CAMPARI,
CARPANO ANTICA FORMULA VERMOUTH

THE SOUTHSIDE MULE

KETEL ONE VODKA, CUCUMBER,
FRESH MINT, FRESH LIME JUICE

THE "NEW" OLD FASHIONED

PATRÓN EXTRA AÑEJO TEQUILA,
VANILLA & CHOCOLATE BITTERS

Domestic Beer 6

Specialty & Import Beer 7

Featured Wines By The Glass 9

SAUVIGNON BLANC

CHARDONNAY

PINOT NOIR

CABERNET SAUVIGNON

SOMMELIER SELECTION

Vic & Anthony's[®]
STEAKHOUSE

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A La Carte

2 EACH

**FRESH OYSTERS
ON THE HALF SHELL**

2.50 EACH

COLD BOILED JUMBO SHRIMP

10

FRIED OYSTERS

4 FRIED OYSTERS, KIMCHI SLAW

FRIED CALAMARI

BROCCOLI RABE, SLICED LONG HOTS
MARINARA

FORMAGGIO FRITTA

BREADED MOZZARELLA, MARINARA
SHAVED PARMESAN, FRESH BASIL

THE MEATBALL

MOZZARELLA, BECHAMEL, TOASTED WALNUT
PESTO, MARINARA

11

SHRIMP &

TENDERLOIN SKEWERS

PONZU SAUCE & SAMBAL VINAIGRETTE

MAPLE GLAZED QUAIL

OVER DRESSED GREENS,
FINISHED WITH A SIRACHA SAUCE

AHI TUNA POKE

CUCUMBER, TOMATO, SOY-GINGER GLAZE,
AVOCADO CREAM, SESAME

Vic & Anthony's[®]
STEAKHOUSE