



SEAFOOD & SUSHI

# OYSTER BAY BEER DINNER

Thursday, June 15th, 2017



## FIRST COURSE

### **honeydew melon and prosciutto**

black pepper goat cheese, watercress, almonds, spiced honey drizzle

paired with: oyster bay honey ale

## SECOND COURSE

### **steamed littleneck clams**

garlic, butter, fresh herbs, grilled pretzel crostini

paired with: oyster bay barn rocker ale

## THIRD COURSE

### **grilled flat iron steak**

roasted eggplant and asparagus, gremolata, natural jus

paired with: oyster bay IPA

**\$40 with beer \$30 without beer**

Does Not Include Tax and Gratuity.