

BUY THE KITCHEN A ROUND OF DRINKS ... \$20

BUY A ROUND OF SHOTS FOR THE STAFF
\$5 PER STAFF MEMBER

Just A Start

- NACHO NACHO** \$13
TOPPED WITH MELTED CHEESES,
PICO DE GALLO, JALAPEÑOS
ADD CHICKEN \$6 *SHRIMP \$7 *STEAK \$7
- FRIED PICKLE CHIPS** \$12
SERVED WITH HORSERADISH CREAM
- MOZZARELLA STICKS** \$10
SERVED WITH ZESTY MARINARA
- GIANT BAVARIAN PRETZEL** \$12
* NOT AVAILABLE ON THE 3/\$30
- CRISPY FRIED CALAMARI** \$14
CHOICE OF CLASSIC WITH MARINARA
OR BUFFALO



- FRIED MAC & CHEESE WEDGES** \$12
CREAMY FRIED MAC & CHEESE BITES
- BAKED CLAMS** \$13
- BUFFALO BITS** \$14
CHOICE OF HOT, MEDIUM, MILD,
BBQ, OR SWEET THAI CHILI
- CLASSIC BUFFALO WINGS** **GF** \$13
- COCONUT SHRIMP** \$15
SERVED WITH HORSERADISH
MARMALADE
- CLAMS CASINO STYLE** \$13
FRESH LOCAL LITTLE NECKS WITH
SIZZLING BACON

Any Three Apps On A Platter

ALL DAY EVERYDAY 3/\$30

- *BEEF TIDBITS** **GF** **OPTIONS AVAILABLE** \$15
OVER CRISPY ONION RINGS SERVED
WITH HORSERADISH CREAM SAUCE
- CLASSIC CHICKEN FINGERS** \$12
- MINI CRAB CAKES** \$15
ROASTED GARLIC TARTAR SAUCE

The Dublin Deluxe

CHICKEN STRIPS, CLASSIC WINGS,
MOZZARELLA STICKS & BAKED CLAMS
GREAT FOR THE ENTIRE TABLE
\$30

Freshly Chilled Raw Bar

*CLAMS	*OYSTERS
6 \$9	6 \$15
12 ... \$16	12 \$27
18 ... \$22	18 \$39

- SHRIMP COCKTAIL** \$15
- *TUNA TARTARE & AVOCADO TOWER** \$18
AHI TUNA, AVOCADO, TOMATO & WASABI
- *CHILLED SEAFOOD PLATTER FOR TWO** \$35
½ MAINE LOBSTER, 6 CLAMS, 4 SHRIMP,
4 OYSTERS & MARYLAND CRAB MEAT

South Of The Border

TACOS

- CHICKEN** 3 FOR \$13
- FISH** 3 FOR \$13
- *STEAK** 3 FOR \$15
- SHRIMP** 3 FOR \$15

NO SUBSTITUTIONS
ALL SERVED WITH PICO DE GALLO,
SEASONED COLESLAW & A GARLIC
CREAM DRIZZLE CHOICE OF
SOFT TORTILLA OR LETTUCE WRAP!

QUESADILLAS

- CHEESE** \$12
- CHICKEN** \$14
- *STEAK** \$16
- SHRIMP** \$15

TOASTED OVERSTUFFED TORTILLA
WITH PICO DE GALLO
& MEXICAN CHEESES

Serious Salads

ADD CHICKEN \$7 / *SHRIMP \$8 / *STEAK \$8 / *SALMON \$8

- LISA'S SUMMER SALAD** **GF** \$14
MIXED GREENS, AVOCADO, TOMATO, CUCUMBER, GRAPES,
STRAWBERRIES & RED ONION WITH RASPBERRY VINAIGRETTE
- *AHI TUNA POKE BOWL** \$22
FRESH AHI TUNA, AVOCADO, TOMATO, CUCUMBER, GINGER, CILANTRO,
LIGHT SOY SAUCE & SESAME OIL ALL SERVED IN A BOWL
- BAJA CHICKEN SALAD** \$18
SLICED GRILLED CHICKEN, BLACK BEANS, AVOCADO,
CHERRY TOMATOES & RED ONION OVER MICROGREENS,
TOSSED IN A SOUTHWEST RANCH DRESSING
- *GRILLED SHRIMP CITRUS SALAD** **GF** \$20
CITRUS MARINATED GRILLED SHRIMP, AVOCADO & MIXED GREENS
WITH TOMATO, ONION & CITRUS VINAIGRETTE
- LARGE CAESAR OR GARDEN SALAD** \$12

Burgers

HANDCRAFTED ½ LB BURGERS SERVED WITH SEASONED FRIES, LETTUCE & TOMATO
SUBSTITUTE SWEET POTATO FRIES \$3

- *CLASSIC BURGER** \$14
BUILD YOUR OWN BURGER...
EACH INNOVATION \$1
- *ALPINE BURGER** \$15
CLASSIC WITH CARAMELIZED ONIONS & SWISS CHEESE
- *3B'S BURGER** \$15
BLEU CHEESE, BACON & BUFFALO SAUCE
- *TRIPLE CHEESE & BACON BURGER** \$15
CHEDDAR, SWISS & MOZZARELLA
HEAVEN ON A BUN
- *DA BOMB BURGER** \$15
FIERY HOT SAUCE, CHEDDAR JACK CHEESE & JALAPEÑOS
- *DUBLIN DECKER** \$16
TOPPED WITH FRIED MAC & CHEESE AND MELTED CHEDDAR CHEESE
- VEGAN BURGER** **GF** \$15
HOUSE MADE WITH BEANS, CHICK PEAS, ONIONS, PEPPERS
& SEASONINGS IN A LETTUCE WRAP
- CALIFORNIA CHICKEN BURGER** \$15
FRESH GROUND CHICKEN MADE WITH FRESH SPINACH
& SWISS CHEESE TOPPED WITH CHIPOTLE MAYO & AVOCADO

Drunken Buckets

ALL DISHES SERVED WITH GARLIC BREAD
& MADE AVAILABLE IN RED SAUCE

- MUSSEL POT** \$15
GARLIC WHITE WINE SAUCE, TOPPED WITH FRESH HERBS
- CLAM POT** \$18
FRESH LITTLE NECK CLAMS SERVED IN A GARLIC
WHITE WINE SAUCE, TOPPED WITH FRESH HERBS
- COMBO POT** \$18
SAUTÉED LITTLE NECKS & MUSSELS SERVED IN A GARLIC
WHITE WINE SAUCE, TOPPED WITH FRESH HERBS

GF **OPTIONS AVAILABLE**

Now That's A Wrap

ALL WRAPS SERVED WITH SEASONED FRIES
SUBSTITUTE SWEET POTATO FRIES \$3

- *MARINATED STEAK WRAP** \$19
SLICED SKIRT STEAK, MELTED MOZZARELLA & CARAMELIZED ONIONS
- BANG BANG SHRIMP WRAP** \$18
FRIED SHRIMP TOSSED WITH ASIAN SLAW IN BBQ SAUCE & BLEU CHEESE
- AVOCADO CHICKEN WRAP** \$17
GRILLED CHICKEN, MELTED SWISS, BACON, LETTUCE,
AVOCADO & PICO DE GALLO
- MARYLAND CRAB CAKE WRAP** \$17
SEASONED CRAB CAKE, LETTUCE, TOMATO,
WITH HOUSE REMOULADE
- BUFFALO BLEU CHEESE WRAP** \$16
CRISPY FRIED CHICKEN, LETTUCE & BLEU CHEESE DRESSING
- JACKED UP CHICKEN WRAP** \$16
THINLY SLICED GRILLED CHICKEN CUTLET, CHEDDAR & BACON
TOSSED IN JACK DANIEL'S HONEY BBQ SAUCE
- CRISPY FRIED FISH SANDWICH** \$15
FRESH FRIED COD SERVED ON A WARM NEW ENGLAND STYLE BUN
- LOBSTER ROLL** \$25
SEASONED MAINE LOBSTER ON A FRESHLY BAKED
NEW ENGLAND STYLE BUN SERVED WITH LETTUCE & TOMATO

Entrées On Deck

- FISH N CHIPS** \$19
BEER BATTERED FRESH COD SERVED WITH SEASONED FRIES
- *SEAFOOD TRILOGY** \$29
MARYLAND CRAB CAKE, SAUTÉED MAHI MAHI
& SAUTÉED SHRIMP WITH BIMINI RICE & VEGETABLE
- *GRILLED LIME STEAK** **GF** **OPTIONS AVAILABLE** \$26
MARINATED & COOKED TO YOUR LIKING. TOPPED WITH PICO DE
GALLO & SERVED WITH RICE, VEGGIES & GUACAMOLE ON THE SIDE
- SHRIMP CAPTIVA** \$27
PAN-SEARED JUMBO SHRIMP TOSSED IN A
TOMATO-ONION-HERB BROTH SERVED WITH BIMINI RICE
- *MISO GLAZED SALMON** \$22
CENTER CUT ATLANTIC WILD SALMON PAN SEARED
& SERVED OVER BIMINI RICE & VEGETABLE DU JOUR
- SPLAT BUCKET** \$35
1 1/2 LB LOBSTER, STEAMED CLAMS, SHRIMP, MUSSELS,
CORN & POTATOES, NATURAL STEAM BROTH
- STICKY PINEAPPLE CHICKEN SKEWER** \$21
SERVED OVER RICE WITH A TERIYAKI SESAME GLAZE
- *MANGO MAHI** **GF** **OPTIONS AVAILABLE** \$25
PAN SEARED MAHI TOPPED WITH MANGO SALSA, SERVED
WITH BIMINI RICE & VEGETABLES
- *FRESH CATCH** M/P
ASK YOUR SERVER ABOUT TODAYS FRESH CATCH SPECIAL

20% GRATUITY ADDED TO PARTIES OF 6 OR MORE

GF **GLUTEN FREE**

Before placing your order, please inform your server if a person in your party has a food allergy. Prices do not include New York State Sales Tax *Menu items can be cooked to order.
Consuming raw or under-cooked meals, fish, shellfish or fresh shell eggs may increase your risk of foodborne illness, especially if you have certain medical conditions



Signature Potions \$12

BIKINI BOTTOM

ABSOLUT MANGO, STOLI ORANGE, PINEAPPLE,
ABSOLUT PEACH, CRANBERRY JUICE,
SHAKEN ON THE ROCKS

MALIBU HURRICANE

MALIBU RUM, ORANGE JUICE, PINEAPPLE JUICE,
WITH HINTS OF CHATEAU MONET & GRENADINE

DAVIS PARKER

SWEET TEA VODKA & LEMONADE

PEACH PALMER

STOLI PEACH, PEACH SCHNAPPS,
ICED TEA & LEMONADE

ZIPPY COOLER

"A FIRE ISLAND CLASSIC", BACARDI LIMON,
CLUB SODA, SPLASH OF LEMONADE, SPLASH
OF CRANBERRY JUICE

IRISH GOLD

JAMESON IRISH, PEACH SCHNAPPS,
ORANGE JUICE, SPLASH OF GINGER ALE

COOLCUMBER

STOLI CUCUMBER, MUDDLED CUCUMBER,
CLUB SODA, SPLASH OF PINEAPPLE

TROPICAL TEMPER

CRUZAN MANGO RUM, CRUZAN VANILLA RUM,
COCONUT PUREE, PINEAPPLE JUICE, SPLASH
OF ORANGE JUICE

THE VACATION

MALIBU RUM, ABSOLUT CITRON,
BLUE CURACAO TOPPED WITH SOUR
& PINEAPPLE

DARK & STORMY

BACARDI DARK, GINGER BEER, LIME JUICE

MEET YOUR MAKER

CLASSIC CALIFORNIA BOURBON SOUR WITH
MAKERS MARK & SPLASH OF OJ

BLUE GOOSE

GREY GOOSE, BLUE CURACAO, PINEAPPLE,
TRIPLE SEC, 7 UP

CLASSIC KILLER MARGARITA

OLMECA ALTOS, TRIPLE SEC, LIME JUICE,
SOUR MIX

HUSKY PISS

SOUTHERN COMFORT, AMARETTO,
PINEAPPLE, SOUR MIX

Coladas \$12

PINA, STRAWBERRY, MANGO, BANANA, PEACH, RASPBERRY...
ALL BLENDED WITH CRUZAN RUM

Margaritas \$12

CLASSIC, STRAWBERRY, COCONUT, PEACH, OR ELECTRIC BLUE
BLENDED WITH CHOICE OF OLMECA ALTOS, DON JULIO,
SAUZA SILVER, OR JOSE CUERVO GOLD

Beer

On Draft

BLUE MOON

MONTAUK WAVE CHASER IPA

Bucket O' Beers

DOMESTIC:

5 BEERS FOR \$25

IMPORT:

5 BEERS FOR \$30

MIXED IMPORT & DOMESTIC:

5 BEERS FOR \$30

Cans

BLUE POINT SUMMER

BLUE POINT TOASTED LAGER

BUDLIGHT SELTZERS

WHITE CLAW HARD SELTZERS

BLUE POINT THE IPA

TWISTED TEA

BUD LIGHT

BUDWEISER

BUD LIGHT LIME

HEINEKEN LIGHT

HEINEKEN ZERO

AMSTEL LIGHT

MICHELOB ULTRA

COORS LIGHT

CORONA EXTRA

CORONA LIGHT

MILLER LITE

MODELO ESPECIAL

MONTAUK SUMMER ALE

MONTAUK SUMMER
WATERMELON

STELLA ARTOIS

SAM ADAMS SUMMER ALE

LEINENKUGEL
SUMMER SHANDY

LANDSHARK

GREAT SOUTH BAY
BLONDE AMBITION

GREAT SOUTH BAY
MASSIVE IPA

Fresh Sangria

RED OR WHITE | GLASS: \$12 PITCHER: \$28

Buckets \$25

KILLER COLADA

PINA COLADA SERVED IN A PINEAPPLE,
BACARDI DARK RUM FLOATER

FRUIT SALAD

BACARDI FLAVORS, ORANGE,
CRANBERRY, PINEAPPLE,
SIMPLE SYRUP & GRENADINE

PLANTERS PUNCH

CRUZAN RUM, MALIBU, SPICED RUM,
PINEAPPLE, ORANGE JUICE, MANGO PUREE,
DARK RUM FLOATER

Frozen Painkillers

MIAMI VICE

CRUZAN RUM BLENDED WITH STRAWBERRY DAIQUIRI
& PINA COLADA...THE BEST OF BOTH WORLDS

\$12 GLASS / \$25 BUCKET

RED BULL ORANGE CRUSH

ORANGE RED BULL, ABSOLUT, 7UP & ORANGE JUICE ... WOW!

\$14 GLASS / \$30 BUCKET

ROCKET FUEL

A SHOT OF AMARETTO TOPPED OVER WITH PINA COLADA
& TOPPED OFF WITH A CRUZAN 151 FLOATER... BUCKLE UP!

\$15 GLASS / \$30 BUCKET

BLOCK ISLAND MUDSLIDE

ABSOLUT VANILLA VODKA, KAHLUA, CHOCOLATE
SYRUP & VANILLA ICE CREAM

\$12 GLASS

ALL BUCKETS 32 OZ.

Mules of the World \$12

MOSCOW

ABSOLUT, STOLI
OR KETEL ONE

MEXICO

CUERVO, DON JULIO, SAUZA
OR PATRON (14)

IRELAND

JAMESON

CARIBBEAN

CAPTAIN MORGAN

KENTUCKY

JIM BEAM OR MAKERS MARK

ALL MULES ARE MADE WITH GINGER BEER & LIME

Monday

BLACKOUT MONDAYS "INDUSTRY PARTY"

STARTING AT 6 PM

\$2 TAPS | \$2 TACOS
GUEST BARTENDERS
& GUEST DJ!

Tuesday

BURGER BEACH BASH

\$5 BURGER

\$20 BUCKETS

BEER OR MARGARITAS

\$5 CSB BLONDE AMBITION

\$5 MICHELOB ULTRAS

LIVE MUSIC STARTING
AT 6 PM

Wednesday

HUMPDAY HOE DOWN

\$5 CORONA LIGHTS

LIVE COUNTRY MUSIC
STARTING AT 6 PM

10 PM GRAND PRIZE
DRAWING

Thursday

LOVESHACK LADIES NIGHT

\$5 BUD LIGHTS

FREE BUD LIGHTS FOR LADIES
8 PM - 10 PM

DJ JES BUTTON AT 8 PM

WORK RELIEF HAPPY HOUR

3PM-5PM \$5 WINE, BOOZE & FOOD

Friday

FREAKY FRIDAYS

\$5 CORONAS

LIVE MUSIC STARTING
AT 6 PM

CORPORATE HAPPY HOUR
GIVEAWAYS

WEEKEND WARMUP HAPPY HOUR

3PM-5PM \$5 WINE, BOOZE & FOOD

Saturday

HEINEKEN POP CONCERT SERIES

8 PM - 10 PM

\$2 SMASH THE HEINIES

\$5 HEINEKENS

LIVE MUSIC
STARTING AT 7 PM

Sunday

ROCK N' ROLL BRUNCH

BUFFET STYLE

DJ RICHIE 10 AM - 3 PM

\$5 BLUE POINT
SUMMER ALES, IPA & TOASTED