



THE red INN

happy hour menu
raw bar

Wellfleet Oysters and Clams, Boiled Shrimp

1.25 each

Ceviche of the day

13

½ Local Lobster Tail Chilled or Grilled

13.50

Crispy Panko Crusted Shrimp

with a sweet hot chili sauce

14

Oysters en Brochette

bacon wrapped oysters served with a remoulade
dipping sauce

14

Creole Pâté

chicken liver mousse pâté with accoutrements

10

Fried Shrimp or Oyster Po' Boy

served with remoulade dressing on french bread

16

Shrimp Remoulade Salad

boiled shrimp, mixed greens, boiled eggs, tomatoes,
remoulade dressing

14

THE red INN Salad

seasonal organic greens, sundried cape cod
cranberries, french burnt pecans, vermont goat
cheese green herb vinaigrette

12

Organic Caesar Salad

12

add fried bacon wrapped oysters, 2.75 each

Spicy Lobster Corn Chowder

9

Mix 'n Match

Kobe Beef Mini Burgers

seared rare, served with sauce remoulade

Lobster Sliders

our famous lobster salad served on two mini buns

Crabmeat Remoulade Slider

18 for two



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Cocktails

\$13

Tom's spicy Margarita

Your guess is as good as ours
But its spicy and fruity

Our Famous Tea-tini

House-made Earl Grey infused Plymouth Gin
Triple sec, sour mix, sugar rim

The Summer Manhattan

Known as the Summer Man
Bulleit Bourbon infused with black tea
Lemonade and a splash of Canton Ginger

The Red One Hundred

Absolute Grapefruit Vodka
Grapefruit juice splash of Cranberry

Aperol Spritzah

Aperol, Proseco, soda

Cucumber Breeze

Ketel One Cucumber and Mint Vodka
Lemonade, splash of soda

Rye-N-Gosling

Bulleit Rye and Gosling's Ginger Beer
Served in a tall glass

Beers

\$6

Provincetown Brewing Company

PBC Golden Hook Ale, Ptown, MA

Samuel Adams, Sam '76

Boston, MA

Hog Island Outermost I.P.A

Orleans, MA

Whale's Tail Pail Ale

Nantucket, MA

Miller Lite

Milwaukee, WI

Corona

Mexico City, Mexico

Kaliber N/A

Dublin, Ireland

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Wine

Sauvignon Blanc

Blondeau - Sancerre 2019
16/62
Crowded House - Marlborough 2019
12/46

Chardonnay

Matthew Joseph - Napa Valley 2016
12/46
Bouchard Reserve - Bourgogne 2018
16/62
Hartford Court - Russian River Valley 2017
18/70
Grgich Hills - Napa Valley 2017
½ BTL 40

Pinot Grigio

Cantina Andriano - Alto Adige 2018
12/46

Pinot Blanc

Domaines Schlumberger - Alsace 2017
12/46

Rosé

Bargemone - Provence 2019
14/52

Champagne & Sparkling

Veuve Clicquot "Ponsardin"- France
22/86
Laurent Perrier Brut – France
½ BTL 40

Pinot Noir

Diora - Santa Lucia Mountians 2018
12/46
Robert Sinskey Vineyards - Napa Valley 2014
½ BTL48
Lemelson "Thea's Selection" - Willamette 2015
16/62

Cabernet

Fortress - Sonoma County 2016
14/52
Quilt By Caymus - Napa Valley 2016
16/62
Shafer Vineyards - Stags' Leap 2016
½ BTL 88

Blends

St Andre Corbin - St George-St Emillion 2016
14/54

Malbec

Finca Decero - Mendoza 2017
14/52

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