



THE red INN

happy hour menu
raw bar

Wellfleet Oysters and Clams, Boiled Shrimp

1.50 each

Ceviche of the day

15

½ Local Lobster Tail Chilled or Grilled

16

Crispy Panko Crusted Shrimp

with a sweet hot chili sauce

16

Oysters en Brochette

bacon wrapped oysters served with a remoulade
dipping sauce

16

Creole Pâté

chicken liver mousse pâté with accoutrements

12

Shrimp Remoulade Salad

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

18

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, 4 each

Spicy Lobster Corn Chowder

10

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

20 for two, 22 for lobster

Cocktails

\$14

Summer Pineapple

Rumhaven coconut and pineapple juice
Up or on the Rocks

Tom's spicy Margarita

A passionfruit margarita made with
jalapeño infused tequila. Rimmed with Tajín

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, Prosecco, soda

Cucumber Breeze

Ketel One Cucumber and Mint Vodka
Lemonade, splash of soda

Beers

\$7

Allagash White

Portland, ME

Whale's Tail Pale Ale

Nantucket, MA

Peak Organic IPA

Portland, ME

Stella Artois

Belgium, EU

Nite Lite

Everett, MA

Run Wild IPA N/A

Athletic Brewing Co.
Stratford, CT