



THE red INN
happy hour menu
raw bar

Wellfleet Oysters and Clams, Boiled Shrimp
1.50 each minimum 6

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

Fried Shrimp Po' Boy
served with remoulade dressing on french bread
18

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

Lobster Corn Chowder
10

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



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Cocktails

\$14

Summer Pineapple

Rumhaven coconut and pineapple juice
on the Rocks

Tom's spicy Margarita

A mango 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
Four Roses 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

Golden Hook

Provincetown, MA

Pacífico

México

Consuming raw or undercooked meats, seafood or shellfish may increase your risk of foodborne illness.

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Wine

Sauvignon Blanc

Sancerre by the glass - Sancerre 2021

20/78

Villa Maria- Marlborough 2021

14/54

Chardonnay

Cambria "Katherine's Vineyard"

Santa Maria 2020

14/54

Maison Roche De Bellene - Bourgogne 2019

16/62

Hartford Court - Russian River Valley 2020

20/78

Pinot Grigio

Cantina Andrian - Alto Adige 2020

14/54

Pinot Blanc

Domaines Schlumberger - Alsace 2019

14/54

Rosé

L'escarelle - Côtes-du-Provence 2021

14/54

Champagne & Sparkling

Veuve Clicquot "Ponsardin"- France

28/110

Laurent Perrier Brut - France

½ BTL 64

Pinot Noir

Diora - Santa Lucia Mountains 2019

14/54

Robert Sinskey Vineyards - Napa Valley 2017

½ BTL 52

Benton-Lane - Willamette Valley 2019

16/62

Belle Glos "Clark & Telephone" - Santa Maria 2020

20/78

Cabernet/Bordeaux Blends

Quilt by Caymus - Napa Valley 2019

18/70

Far Niente "Post & Beam" - Napa Valley 2020

22/86

Blends

St André Corbin - St George-St Émilion 2020

14/54

La Chapelle de Meyney - Saint-Estèphe 2015

26/102

Tempranillo

Ramirez de la Piscina - Rioja 2016

14/54

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