

# · DIVE OYSTER HOUSE DINNER ·

## SPIRITS AND WINE

### DIVE COCKTAILS 14

DIVE BARREL AGED  
MANHATTAN 18  
Redemption Bourbon  
Amaro Nonino  
Sweet Vermouth  
Honey Herbal Bitters

FIG JAM OLD FASHIONED  
Makers Mark Bourbon  
Fig Jam  
House Bitters

HIBISCUS MULE  
Tito's Vodka,  
Lime Juice,  
Hibiscus, Ginger Beer

GINGER GIN FIZZ  
Gray Whale Gin  
Honey Ginger  
Lemon Juice  
Orange Bitters

LYCHEE MARTINI  
Dive Vodka,  
Lime Juice,  
Elderflower Liqueur

FIGENZA  
Fig Vodka, St. Germain  
Lemon Juice

PINK LADY  
Cranberry, Triple Sec,  
Kettle One Vodka, Fresh Lime,  
Sweet and Sour Mix

MANAFERA  
Conniection Gin, Blackberry  
Lemon Juice, Basil

MANGO JALAPENO MARGARITA  
Infused Jalapeno Tequila  
Mi Campo Tequila Blanco,  
Mango Puree, Lime Juice

PEARY  
Absolut Pear Vodka  
St. Germain  
Banana Liqueur  
Lime Juice

JAMES BOND - THE VESPER  
Belvedere Vodka,  
The Botanist Dry Gin,  
Lillet Blonde

### WINES BY GLASS 13

#### WHITE

PINOT GRIGIO  
SAVIGNON BLANC  
CHARDONNAY  
GAVI DI GAVI

SANCERRE 23

PROSECCO  
CHAMPAGNE

#### RED

CABERNET  
MALBEC  
MERLOT  
CHIANTI  
MONTEPULCIANO  
SUPERTUSCAN  
PINOT NOIR

### BEER 7

#### BOTTLE

CORONA EXTRA  
HEINEKEN  
HEINEKEN ZERO  
COORS LIGHT  
BUD LIGHT  
STELLA

#### DRAFT

ALLAGASH WHITE  
BLUE POINT TOASTED LAGER  
CAPTAIN LAWRENCE - PALE ALE  
LAGUNITAS IPA  
SAM ADAMS SEASONAL  
FAT TIRE - AMBER ALE

## WEEKLY SPECIALS

### Sunday and Monday

Three-Course Special  
\$49 per person

### Shell Fish Tuesday

\$2 Clams and Oyster  
all day at Bar and Tables

### Steak Wednesdays

Steak of the Day for Two  
\$59

### Sunday-Thursday

Happy Hour  
Bar Only 3-7 pm