



FERRYMAN'S GRILLE
DANFORDS RESORT AND MARINA | FORT JEFFERSON, NY

HAPPY HOUR

SUNDAY-THURSDAY 2P-6P (BAR ONLY)

\$15
APPETIZERS

WINGS

Buffalo, Sweet & Spicy,
Passion Fruit BBQ

STREET TACOS

Smoked Brisket, Chipotle Aioli, Slaw, Onions, Avocado
Corn Tortilla

MARGARITA FLATBREAD

Fresh Mozzarella Cheese, Hothouse Tomato,
Fresh Basil, Topped With Balsamic Glaze

SPINACH DIP

With Fontina, Guryere, Parmesan, Chilli Flakes,
And Freshly Wilted Spinach,
Served With Pita Chips

BBQ PULLED PORK SLIDERS

Homemade Slaw, Hawaiian Roll

LOBSTER CHEESE FRIES

Lobster, Cheddar & Mascarpone, Scallions

\$8
SIDES

TRUFFLE FRIES

Truffle Oil, Parmesan Cheese

*Our Culinary Team takes great pride offering menu selections that are good for you and good for the planet; sourcing fish and seafood from sustainably managed stocks. Before placing your order, please inform your server if a person in your party has a food allergy. Gluten free options available. **Consuming raw or undercooked meats, fish, shellfish, or shell eggs may increase your risk for food-borne illness especially if you have certain medical conditions. Menu items containing Shellfish (S), Dairy (D) & Gluten (G) are marked if a person in your party has a food allergy. If you are seeking Vegan options ask your server.



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DANFORDS RESORT AND MARINA | PORT JEFFERSON, NY

HAPPY HOUR

Sunday - Thursday 2 PM to 6 PM (Bar Only)

SPECIALTY COCKTAILS \$15

TPG Gimlet

Ketel One Peach & Orange Blossom,
Peach Purée, Lime Juice, Simple Syrup

Marina Margarita

Don Julio Blanco, Lime Juice,
Pineapple Juice, Haberno Agave

Manzanita

Blanco Tequila, Apple Cinnamon
Syrup, Fresh Lime, Cointreau

Spiced Cider Mule

Grey Goose, Apple Cider,
Fresh Lime, Ginger Beer

The Pear- Fect

Pear Vodka, Gingerbread Syrup,
Fresh Lemon, Egg White

Autumn Sangria

Red Wine, Brandy, Apple Cinnamon
Syrup, Apple Cider, Pear

Harvest Spiced O.F.

Bourbon, House Made Spiced Syrup,
Bitters

One More Thyme

Gin, Thyme Simple Syrup
Fresh Lemon, Fig Puree

\$10 Dollar Wines

• White, Rose •

Flat Top Chardonnay - California

Nicholas Rose - France

Il Maso Pinot Grigio - Italy

• Red •

Blackstone Merlot-California

Trivento Malbec- Argentina

Blackboard Red Blend - Washington

\$6 Dollar • Draft Beer •

Ferryman's Pilsner

Blue Point Toasted Lager

Seasonal

Stella Artois

Mountauk Wave Chaser

Modelo

\$4 Dollar • Bottled Beer •

Bud Light

Budweiser

Miller Light

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