

PRIME TIME HAPPY HOUR

7 Days a Week 4-6 PM | Bar area & Outdoor patio

TAPAS STYLE

AHI TUNA

Seaweed | Radish | Honey Wasabi Mayo \$10

SAFFRON CLAMS

Tomato Saffron Broth | House Made Crostini \$7

CURRIED MUSSELS

Thai Coconut Curry | Chili Oil | Arugula | House Made Crostini \$6

CRISPY AVOCADO FRITTERS

Queso Fresco | Chipotle Mayo \$9

FRIED GREEN BEANS

Creole Spicy Remoulade \$9

BLUE CRAB MAC & CHEESE

Fiscalini Bechamel | Gruyere Cheese \$9

FISH AND CHIPS

Beer Battered | Shoestring Fries | Chimichurri \$8

WINGS (6) \$11

Choice of sauce :

Buffalo Agave | Chimichurri | Chef's Choice

BAKED CHICKEN CHEESESTEAK TOTS

Shredded Chicken | Corn | Jalapeños | Heirloom Tomatoes |
Bechamel | Chimmicurri Aioli \$13

NACHO SKILLET

Tomato | Jalapeños | Corn | Bechamel | Mozzarella \$9

Add: Shredded Chicken \$5 | Blue Crab \$10

CHIMICHURRI SHRIMP

Tomato | Corn | Peas \$12

COCKTAIL AND MOCKTAIL MENU - \$2 OFF

WINES BY THE GLASS
\$2 OFF

WINE OF THE MOMENT
\$7/\$25

SANGRIA PITCHER
FOR 2 \$20

Choice of White or Red Wine

DRAFTS \$2 OFF

Ask your server
for our rotating list!

EARLY BIRD DINNER SPECIALS

FOOD

STEAK AND FRITES

6oz Sirloin | Chimichurri Pecorino Fries \$25

BLACK ANGUS BURGER

Mozzarella | Caramelized Onions | Jalapeno | Chipotle Mayo |
Romaine | Tomato | Hand Cut Fries \$20

CRAB CAKE SANDWICH

Jumbo Lump Crab Cake | Arugula | Tomato |
Crispy Green Beans | Creole Mustard Remoulade \$20

PERUVIAN STIR FRY

Shredded Chicken | Wild Rice | Carrots | Green Beans |
Togarashi Whisky Sauce \$20

