

# **HAPPY HOUR**

4-6 PM DAILY AT THE BAR AND PATIO

## Snacks

## **RAW OYSTERS \$2 CHEF'S CHOICE**

## **SESAME CRUSTED AHI TUNA \$14**

CUCUMBER | AVOCADO | WASABI | SOY MAYO

#### SIRLON SLIDDERS \$12 (3)

CARMALIZED ONION | MOZZARELLA | PICKLE

## **SCALLOP RISOTTO \$10**

BACON BITS | MUSHROOMS | CREAMY PARMESAN RISOTTO

## **BAKED OYSTERS \$10**

(3) OYSTERS | TIDAL DIP | PARMESAN CHEESE

## **SEAFOOD POTLUCK \$17**

SHRIMP | CLAMS | MUSSELS | OYSTERS CORN | PEEWEE POTATOES

#### SWEET CORN HUSH PUPPIES \$7

SPICY REMOULADE

## **BLUE CRAB DEVILED EGGS. \$3**

BLUE CRAB | BACON | CHIPLOTE MAYO

## **GARLIC SHRIMP \$11**

1/2LB | OLD BAY LEMON PARSELY SAUCE

## **POPCORN SCALLOPS \$10**

**RED CURRY AIOLI** 

## **ROASTED CHICKEN WINGS \$12**

(6) BUFFALO ORANGE SAUCE | PICKLED VEGETABLES BLUE CHEESE

## **EARLY BIRD SPECIALS!!**

## **STEAK & FRIES \$28**

60Z FILET | CHIMICHURRI FRIES | PARMESAN CHEESE

## FISH & CHIPS \$19

6 OZ COD | CHIMICHURRI FRIES | PARMESAN CHEESE

## **SEAFOOD PAELLA \$22**

CHORIZO | SHRIMP | SCALLOPS | RICE TOMATO SAFFRON BROTH

## **THE BURGER \$19**

SMOKED GOUDA | JALAPENOS | CRISPY
ONION | CHIPOLTE MAYO

## **DRINKS**

#### **PURPLE RAIN**

AGED RUM | BERRY PUREE | LIME | GINGER BEER

## **GIN BLOSSOMS**

GIN | APEROL | LEMON | SPICED HONEY

## **TURN IT ON AGAIN**

LIBELULA REPOSADO | LIQUOR 43 | ESPRESSO

### **BLUSHING BASIL**

VODKA | BASIL SIMPLE | STRAWBERRY PUREE | PROSECCO

\$2 OFF ALL BEER DRAFTS & BOTTLES

\$2 OFF HOUSE WINES CHARDONNAY | PINOT GRIGIO | MERLOT CABERNET | SANGRIA

## Non-Alcoholic

ASK YOUR SERVER FOR A CRAFT MOCKTAIL

COKE PRODUCTS | PANNA | PELLIGRINO | COFFEE FRESH BREW ICED TEA