

Happy Hour Food

Served At The Bar And High Tops Only
3PM - 6:30PM

House Made Loaded Potato Chips	4
<i>cheddar, green onion, sour cream, bacon</i>	
Mini Baked Brie	12
<i>wrapped in puff pastry with fresh herbs and white truffle oil, served with pecans, dried cranberries, sliced pears and crackers</i>	
RAW Oysters On The Half Shell	\$8 Per Doz
<i>Steamed \$12 Per Doz</i>	
PEI Mussels, Tomato, Garlic, Wine, Cream Broth	6
<i>\$1 for extra bread</i>	
Tempura Fried Mushrooms	5
<i>Deep fried tempura mushrooms served with ranch dressing.</i>	
Buffalo Chicken Quesadilla	5
<i>Corn tortilla with buffalo chicken, vegetables, and cheese. Drizzled with wing sauce and blue cheese crumbles</i>	
Blue Fish Red Beans and Rice	5
<i>red beans, rice, andouille sausage topped with mixed cheese and baked.</i>	
Sock It To Me Taco	3
Sesame Tuna Taco	3
<i>Soba & Wakame w/ Soy Ginger Sauce & Wasabi</i>	
Fish Taco	3
<i>Grilled Fish with tomato, Roja & Blanca Sauces</i>	
Truffle Fries	4.50
<i>Parmesan cheese, truffle oil, salt & pepper</i>	
Oyster Shooter	2.50
Sweet Potato Fries	4
<i>Garlic & Basil mayonnaise dipping sauce</i>	
Margarita Mini Pizza	5
<i>Fresh Basil, Tomato & Mozzarella</i>	
Seafood Dip	6
<i>house made seafood dip with fish, shirmp, crab, and scallops served with crostini</i>	
Fish Bites	5
<i>Lightly battered and fried fish bites served with cocktail dipping sauce</i>	
Mini Pork Osso Bucco	6
<i>GF bone in, slow cooked vegetables, wine, natural jus, mashed potato</i>	
Mojo Yucca Fries	5
<i>yucca, mojo black beans, mojo sauce</i>	
Baked Pretzles	5
<i>2 soft baked pretzles with siracha honey mustard</i>	
Hummus	5
<i>made in house served with grilled pita bread (\$1 for extra flat bread)</i>	
Crispy Fried Onion Rings	5
<i>served with ranch dressing</i>	