



# THE BLUEFISH HAPPY HOUR

**SERVED 3:00 - 6:30 PM**

HOUSE MADE LOADED POTATO CHIPS — <i>cheddar, green onion, sour cream, bacon</i>	4
DOZEN HOUSE OYSTERS — <i>1 dozen raw - cocktail sauce &amp; horseradish</i> » <b>Steamed \$12 per dozen</b>	9
OYSTER SHOOTER	2.50
SAUTÉED PEI MUSSELS — <i>tomato, garlic, wine, cream broth</i> » <b>\$2 for extra bread</b>	7
TEMPURA FRIED MUSHROOMS — <i>fried tempura mushrooms, ranch dressing.</i>	5
BLUE FISH RED BEANS & RICE BAKE — <i>red beans, rice, andouille sausage, mixed cheese</i>	5
TRUFFLE FRIES — <i>white truffle oil, parmesan, cracked black pepper</i>	5
SWEET POTATO FRIES — <i>ranch dipping sauce</i>	4
HOUSE-MADE SEAFOOD DIP — <i>shrimp, scallops, crostinis</i>	7
FRIED FISH BITES — <i>lightly battered fish bites, cocktail dipping sauce</i>	5
SLOW COOKED MINI PORK OSSO BUCCO — <i>pork shank, vegetables, wine, natural jus, mashed potatoes (GF)</i>	7
MOJO YUCCA FRIES — <i>yucca, Cuban black beans, mojo sauce (GF)</i>	5
BAKED SOFT PRETZELS — <i>2 soft baked pretzels, cheese sauce</i>	5
CRISPY FRIED ONION RINGS — <i>ranch dressing</i>	5
BAJA TACO — <i>lightly fried Atlantic cod, flour tortillas, cilantro lime slaw, "sock it to me" sauce</i>	4
BEEF TACO — <i>seasoned ground beef, lettuce, tomato, flour tortilla</i>	3
CHICKEN TACO — <i>seasoned chicken, blanco, cilantro lime slaw, flour tortilla</i>	3