



# THE BLUEFISH HAPPY HOUR

## SERVED 3:00 - 6:30 PM

<b>DOZEN HOUSE OYSTERS</b> — <i>1 dozen raw - cocktail sauce &amp; horseradish</i> » <i>Steamed \$16 per dozen</i>	<b>13</b>
<b>SAUTÉED PEI MUSSELS</b> — <i>tomato, garlic, wine, cream broth</i> » <i>\$2 for extra bread</i>	<b>10</b>
<b>FRIED FISH BITES</b> — <i>lightly battered fish bites, cocktail dipping sauce</i>	<b>7</b>
<b>TRUFFLE FRIES</b> — <i>white truffle oil, parmesan, cracked black pepper</i>	<b>6</b>
<b>TEMPURA FRIED MUSHROOMS</b> — <i>fried tempura mushrooms, ranch dressing.</i>	<b>7</b>
<b>MOJO YUCCA FRIES</b> — <i>yucca, Cuban black beans, mojo sauce (GF)</i>	<b>6</b>
<b>BLUE FISH RED BEANS &amp; RICE BAKE</b> — <i>red beans, rice, andouille sausage, mixed cheese</i>	<b>7</b>
<b>SWEET POTATO FRIES</b> — <i>ranch dipping sauce</i>	<b>6</b>
<b>BAKED SOFT PRETZELS</b> — <i>2 soft baked pretzels, cheese sauce</i>	<b>7</b>
<b>BAJA TACO</b> — <i>lightly fried Atlantic cod, flour tortillas, cilantro lime slaw, "sock it to me" sauce</i>	<b>4.5</b>
<b>BEEF TACO</b> — <i>seasoned ground beef, lettuce, tomato, flour tortilla</i>	<b>4.5</b>
<b>CHICKEN TACO</b> — <i>seasoned chicken, blanco, cilantro lime slaw, flour tortilla</i>	<b>4.5</b>
<b>OYSTER SHOOTER</b>	<b>5</b>