



HAPPY HOUR

MONDAY - FRIDAY
3:30PM - 6:30PM
BAR & LOUNGE AREA ONLY

\$7

CHEESY CHOWDER FRIES
crisp chopped bacon, white cheddar, green onions, tabasco

WAGYU CARPACCIO
black garlic nori crusted, truffle aioli, grilled bread

NASHVILLE HOT CHICKEN SLIDER
coleslaw, dill pickle, french fries

\$9

CRISPY ASIAN CALAMARI
sweet & spicy glaze, Thai chilies, green onions

FISH TACOS AL PASTOR STYLE
red cabbage slaw, green chili sour cream, avocado puree,
roasted pineapple

SPICY ASIAN SHRIMP TACOS
Asian slaw, kimchi aioli

\$11

CHEESEBURGER*
lettuce, tomato, onion, cheddar cheese,
french fries

AHI TUNA POKE*
coconut foam, crispy shrimp chips

PROSCIUTTO DI PARMA FLATBREAD
crispy prosciutto, whipped burrata, arugula, spicy honey

\$13

SPICE SEARED AHI TUNA*
pickled lipstick peppers, avocado yuzu aioli

CHILLED SHRIMP COCKTAIL*
horseradish cocktail sauce

P.E.I. BLACK MUSSELS
Tomatoes, White Wine, Fresh Herbs
Grilled Bread

DAILY TWIST

Only available on corresponding days at the bar and lounge area from 3:30pm - close.

\$3 TACO TUESDAYS
your choice of fish or shrimp

\$10 SLIDE INTO WEDNESDAYS
2 Nashville Hot Chicken sliders + fries

\$2 BUCK SHUCK FRIDAY*
oysters on the half shell

not available for carryout • not valid on holidays
Available with minimum beverage
purchase of \$3.4 per person.

*Items may be cooked to order, are served raw or undercooked,
or contain raw or uncooked ingredients. Consuming raw
or undercooked meats, poultry, seafood, mollusk,
or eggs may increase the risk of foodborne illness.



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DRAUGHT BEER

DOMESTIC & SPECIALTY \$5.5
Coors Light, Michelob Ultra

IMPORT & CRAFT \$6.5
Blue Moon,
Sam Adams, Stella Artois,
Port City Monumental IPA

WELL SPIRITS \$6

Vodka, Gin, Rum, Tequila, Bourbon, Scotch
Additional charge will apply for Martinis & Rocks pours

AMERICAN CRAFT SPIRITS \$7.5

Tito's Handmade Vodka (TX), Aviation Gin (OR)
Bulleit Bourbon (KY)

Additional charge will apply for Martinis & Rocks pours

SELECT WINES \$6.5

Chateau Souverain Chardonnay	Ecco Domani Pinot Grigio
Chateau Ste. Michelle Riesling	Robert Mondavi Cabernet Sauvignon

PREMIUM WINES \$8.5

La Marca Prosecco	Mark West Pinot Noir
Bonterra Chardonnay	Sterling Merlot
Acrobat Pinot Gris	Storypoint Cabernet Sauvignon
STUDIO by Miraval Rosé	Don Miguel Gascon Malbec
Clean Slate Riesling	
Wairau River Sauvignon Blanc	

HAND-CRAFTED COCKTAILS

GOLD MARGARITA \$8

Sauza Gold Tequila, triple sec, fresh lime juice

M&S ICED TEA \$10

Tito's Handmade Vodka, Bacardi Superior Rum, Beefeater Gin,
Cointreau Orange Liqueur, fresh lemon juice, Coca-Cola

BERRY BERRY MOJITO \$9

Bacardi Superior Rum, Real Blackberry Purée, fresh lime juice,
strawberry, mint, simple syrup, club soda

PERFECT LEMON DROP MARTINI \$9

Absolut Citron Vodka, triple sec, simple syrup,
fresh lemon juice

RASPBERRY MULE \$9

Tito's Handmade Vodka, fresh lime, raspberries, Fever-Tree
Ginger Beer (also available in classic)

BULLEIT THE OLD FASHION WAY \$10

Bulleit Bourbon, Angostura Bitters, simple syrup

PROSECCO SANGRIA \$9

Bacardi Limón Rum, simple syrup, strawberries,
cucumber, Prosecco