



## HAPPY HOUR

TUESDAY THROUGH FRIDAY | 4 PM - 6 PM  
BAR & HIGH TOP SEATING ONLY

### DRINK SPECIALS

<b>DRAFT BEERS</b>	<b>5</b>	<b>LEMON DROP MARTINI</b>	<b>12</b>
<b>HOUSE WINES</b>	<b>7</b>	<b>STONE WATER COSMO</b>	<b>12</b>
<b>BEER OF THE WEEK</b>	<b>4</b>	<b>ESPRESSO MARTINI</b>	<b>12</b>
<b>HOUSE MIXED DRINKS</b>	<b>10</b>		

### DISCOUNTED STARTERS

<b>TWICE FRIED CHICKEN WINGS</b>	<b>12</b>	<b>PEI MUSSELS</b>	<b>14</b>
<i>Your choice of - house made BBQ, Buffalo, Chipotle Mango, or Blackened Dry Rub. Blue cheese or Ranch dressing. Served with picked celery</i>		<i>Your Choice Of - Coconut curry, Fra Diavolo, or White Wine Garlic Sauce. Served with grilled focaccia</i>	
<b>DIP TRIO</b>	<b>10</b>	<b>SHRIMP WITH MANGO SALSA</b>	<b>14</b>
<i>House made hummus, baba ganoush, tzatziki, served with pita bread</i>		<i>Grilled gulf shrimp, mango, jicama, lime, Bermuda onion, scallion</i>	
<b>FRIED CALAMARI</b>	<b>10</b>	<b>TUNA CEVICHE *</b>	<b>18</b>
<i>Town dock squid, breaded and fried, house made marinara or house sweet chili dipping sauce</i>		<i>Bluefin tuna, soy-lime vinaigrette, tomato, onion, pecans, avocado, cilantro, crispy amaranth, crispy wonton chips</i>	
<b>BRUSSEL SPROUTS</b>	<b>10</b>	<b>BIRRIA TACOS</b>	<b>12</b>
<i>Lightly fried Brussel sprouts, orange segments, pomegranate seeds, orange reduction, Greek yogurt, crispy amaranth</i>		<i>Braised short rib in a flour tortilla with mozzarella cheese, served with sour cream, onion and cilantro on the side</i>	
<b>FLATBREAD OF THE DAY</b>	<b>12</b>	<b>HOMEMADE MEATBALLS</b>	<b>10</b>
		<i>Fresh ricotta, parmesan reggiano, house made marinara, grilled focaccia</i>	

#### OYSTERS ON THE HALF SHELL

**2.00 EACH**

*House made cocktail sauce, mignonette, fresh lemon*

\* CONSUMING RAW OR UNDERCOOKED FOOD INCREASES YOUR RISK OF FOOD BORNE ILLNESS  
PLEASE ADVISE YOUR SERVER OF ANY ALLERGIES OR DIETARY RESTRICTIONS