



# HAPPY HOUR

MONDAY - FRIDAY • 4PM - 7PM

\$3

GARLIC BREAD

Fresh Baked Baguette

NEW ENGLAND CLAM CHOWDER

Cream Base

CAROLINA CRAB BISQUE

Fresh Crab, Sherry

SAUTÉED MUSHROOMS

Sherry Garlic Butter

\$5

CALAMARI FRITTI

Chili Ancho

GOAT CHEESE SOUFFLÉ

Mushroom, Sun-dried Tomato

CRISPY GREEN BEANS

Guinness, Garlic

\$6

CAJUN SHRIMP

Garlic, Cajun Spices

OYSTERS ON THE HALF-(3)

Fresh Shucked

COCONUT SHRIMP

Sweet Thai Chili

\$3 OFF

JUMBO SHRIMP COCKTAIL

Eight Tender Shrimp, Horseradish,  
Homemade Cocktail Sauce

MUSSELS AND CLAMS

1 lb., Steamed in White Wine,  
Fennel and Fresh Herbs

Available in the Lounge

334837 11/17

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## WELL SPIRITS

Vodka, Rum, Scotch, Bourbon, Gin, Tequila

\$6

## WINES BY THE GLASS

Dark Horse Chardonnay	Coppola Bianco Pinot Grigio
Rodney Strong Sauvignon Blanc	Sterling Meritage
Listel, Rosé	Dark Horse Cabernet

Additional wines by the glass are \$1 off

\$8

## SPECIALTY MARTINIS & MOJITOS

Salty Pear  
Ruby Red  
Orange Blossom  
Traditional Mojito  
Fresh Fruit Mojito

\$9

## HAND SHAKEN MARGARITAS

Pama Rita  
Razzarita  
Platinum  
Skinny

## SPECIALTY COCKTAILS

Tito's Bull  
Moscow Mule  
The Old Fashioned  
Agave Lemon Drop

\$1 OFF

IMPORTED & DOMESTIC DRAFT BEERS  
IMPORTED & DOMESTIC BOTTLED BEER

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