

HAPPY HOUR

MONDAY THRU FRIDAY 3:30 'TILL 6:30 PM

WINES 8.

PINOT NOIR • CHARDONNAY • SAUVIGNON BLANC

DOMESTIC BEERS 4.

COORS LIGHT • MICHELOB ULTRA • SWEETWATER 420 • SCOFFLAW POG BASEMENT

HANDCRAFTED COCKTAILS 8.

HUGO SPRITZ COCKTAIL

MIRABELLO PROSECCO, JOSEPH
CARTRON ELDERFLOWER
LIQUEUR, SODA WATER,
MINT LEAVES, LIME

PALOMA

CAZUELA TEQUILA SILVER,
GRAPEFRUIT JUICE,
SPARKLING WATER, LIME

1792 BOURBON KENTUCKY

NEAT OR ON THE ROCKS

PINNACLE VODKA MARTINI

UP OR ON THE ROCKS,
OLIVES OR TWIST

BAR BITES

EAST COAST OYSTERS ON ICE (MIN 4) 10.

TRADITIONAL COCKTAIL SAUCE, LEMON

AHI TUNA TARTARE 13.

JALAPENO, CILANTRO, UNAGI SAUCE

HAMACHI JALAPEÑO 14.

SEVEN SPICES, CILANTRO, SOY, GINGER

RAINBOW SUSHI ROLL (4) 8.

CRAB, CUCUMBER, TUNA, SALMON, HAMACHI

SUPER CRUNCH SUSHI ROLL (4) 8.

CRISPY SHRIMP TEMPURA ROLL, AVOCADO, CUCUMBER

BLUEPOINT OYSTERS ROCKEFELLER AU PERNOD (MIN 4) 12.

BLACKENED "SHRIMP & GRITS" 14.

LARGE GULF WHITE SHRIMP, STONE GROUND GRITS

"SWEET HEAT" CALAMARI 12.

CRISPY, SWEET & SPICY THAI CHILI

SPICY "POW POW" TACOS (2) 10.

FLORIDA ROCK SHRIMP, SHREDDED ICEBERG

MAHI TACOS (2) 10.

CABBAGE SLAW, SWEET & SPICY SAUCE

"CLASSIC" JUMBO NEW ENGLAND STYLE LOBSTER ROLL 24.

BUTTER TOASTED NEW ENGLAND BUN

LIGHTLY FRIED MAINE CALAMARI 12.

GARLIC AIOLI & MARINARA SAUCE