

OFFSHORE

THE COLLECTIVE

HAPPY HOUR • MONDAY - FRIDAY • 3:00PM-7PM

SMALL BITES

SEASONAL HALF SALAD GF 9

FRIED CALAMARI 9

Flash Fried, Cherry Peppers,
Pork Linguica Sausage, Lemon, Parsley,
Smoked Paprika, Marinara & Lemon Aioli

WINGS 10

Choice of: Buffalo, Chipotle BBQ, Old Bay Dry
Rub, Honey Old Bay, or General Tso's ·
Choice of: Ranch or Bleu Cheese

6 OYSTERS GF 10

Cocktail Sauce, Mignonette, Lemon

TUNA CRUDO 15

Chili, Lime, Cilantro, Soy, Sesame -add Lump
Crab +12

SHRIMP SALAD SLIDERS 15

ELOTE LOCO HUSHPUPPIES 11

Corn, Lime, Queso Fresco, Spicy Mayo, Cilantro

SEASONAL MUSSELS 11

CHIPS & FIRE ROASTED SALSA 7

Queso Fresco -add Lump Crab +12

(HAPPY HOUR IS AVAILABLE IN THE
BAR AREA AND BAR TABLES ONLY)

LET'S BE FRIENDS

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SPECIALTY COCKTAILS • \$9

KITTAMAQUNDI CRUSH

Ketel One Peach and Orange Blossom Vodka, Cointreau,
Rosemary Honey Syrup, Fresh Orange Juice, Soda

OLD LINE OLD FASHIONED

Old Line Single Malt Whiskey, Demerara Syrup, Orange
Bitters, Chocolate Bitters

OFFSHORE PAINKILLER

Plantation Dark Rum, Pineapple Juice, Seasonal Flavors,
Coconut Cream, Nutmeg

HOUSE SPIRITS • \$7

NON-ALCOHOLIC • \$7

**HIYO SOCIAL TONIC STRAWBERRY
MANGO 0% ABV**

**ODYSSEY ELIXIR
SPARKLING BLACKBERRY LEMONADE
SELTZER *Caffeine* 0% ABV**

WINE • \$7

RED

WHITE

PROSECCO

ROSE

BEER • \$5

ALLAGASH WHITE

DEWEY LIGHT LIME

MICHELOB ULTRA

ROTATING IPA