

HAPPY HOUR MENU

Available in Lounge & Bar Monday–Thursday 4:00pm–5:30pm
Dine In Only

BEVERAGES

HOUSE WINE 8

SELECT BEERS 5

TAMPA BAY BREEZE 10

Vodka, Hibiscus Syrup, Pineapple juice, Cranberry Juice, Soda

KENTUCKY MULE 10

Whiskey, Lime Juice, Ginger Beer

SPARKLING TEQUILA SUNRISE 10

Tequila, Grenadine, Pineapple Juice, Orange Juice, Sparkling Wine

SEASONAL SANGRIA 10

House Made Wine, Fresh Seasonal Fruit, Cointreau & Spices

APPETIZERS

HALF DOZEN OYSTERS 15

Half Dozen Oysters, Chef's Choice, Horseradish & Cocktail Sauce

SMOKED BLUE FISH DIP 9

Fried Saltines, Crudité, B&B Peppers

FRITTO MISTO 13

White Fish, Castelvetranos, Cured Lemon, Remoulade

SALMON BELLY CEVICHE 12

Blood Orange, Tomato, Plantains

HEART OF PALM “CEVICHE” 13

Cashew Leche de Tigre, Sea Asparagus, Avocado

PORK BELLY SLIDER 7

Pork Belly Slider, Sugarcane Gastrique, Pickled Peppers, Pimento

OYSTERCATCHERS

A LOCAL TRADITION SINCE 1986

Parties of 6+ are subject to an 18% service charge, which is distributed in full to our service staff.
Additional gratuities may be left at the guest's discretion.

Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of foodborne illness, especially if you have chronic illness of the liver, stomach, or blood or have immune disorders, you are at greater risk of serious illness from raw oysters, and should eat oysters fully cooked. IF UNSURE OF YOUR RISK, CONSULT A PHYSICIAN