



Happy Hour Menu

Bar and Patio
Sunday thru Friday 2:30pm – 6:30pm

Saturday 4pm – 6:30pm

**** Dine In Only ****

Bar Bites

Blackened Fish Tacos 8

Fresh Flour Tortilla, Pickled Vegetable Slaw

Ceviche 10

Habanero, Red Onion, Fresh Lime, Cancha Corn

Ceiba Crab & Shrimp Nachos 11

Pepper Jack Cheese, Pickled Jalapeños

Black Angus Cheeseburger Sliders 11

Cheddar Cheese, Bacon Jam, A.P. Sauce

Chesapeake Bay Fish Fry 8

Old Bay Tartar Sauce

***Crudo "Spoons" of the Day 11**

Simple Green Salad 9

Mixed Greens, Champagne Vinaigrette

Red Tiger Curry Mussels 15

Coconut Milk, Galanga, Lemon Grass

Roasted Heirloom Beet Salad 13

Clementine, Baby Greens, Feta Cheese, Spiced Almond Vinaigrette

Shrimp & Pork Potstickers 9

Szechuan Chili Oil, Chinese Sweet Soy & Black Vinegar

***Bloody Mary "Oyster Shooters" 13**

Old Bay Spiced Rim

***Spicy Salmon Maki Roll 8**

Pickled Ginger & Wasabi

* These Are Raw or Undercooked Items. Consuming Meats, Poultry, Seafood or Shellfish May Increase Your Risk of Food Borne Illness, Especially If You Have Certain Medical Conditions. Please Let Your Server Know About All Allergies or Food Restrictions.

Specialty Cocktails | 7

Hurricane

Our Version of the Infamous New Orleans Cocktail with Light + Dark Gosling's Rum

Margaritas De Casa

Traditional, Mango, or Pomegranate

Moscow Mule

Vodka, House Sweetened Lime Juice, Gosling's Ginger Beer

Dark & Stormy

Dark Rum, Gosling's Ginger Beer, Fresh Lime Wedge

Espresso Martini 12

Nitro-chilled and perfectly poured from our signature Ketel One Espresso Martini Machine

Draft Beers | 7

Alewerks Chesapeake Pale Ale

Aslin Orange Starfish IPA

Devils Backbone Vienna Lager

Solace Crazy Pilsner

Samuel Adams Octoberfest

Stella Artois

Wine | 7

Simonet Blanc de Blanc Brut

13 Degrees Celsius Sauvignon Blanc

Vista Point Chardonnay

Coastal Vines Pinot Noir

Vista Point Cabernet Sauvignon