HAPPY HOUR

MONDAY - THURSDAY, 4-7PM

sips

FROZEN BLACKBERRY MULE $8
vodka, ginger beer, lime, blackberries

FROZEN HUGO SPRITZ $8
prosecco, simple syrup, mint-infused elderflower

$6
VINHO VERDE
PINOT NOIR
HOUSE LIQUOR

$4 MILLER LITES + $5 DOS EQUIS

samplers

HOT SAMPLER $20
coconut shrimp, spinach mozzarella roll, crab rangoon
mozzarella sticks (3 of each)

SEAFOOD SAMPLER $28*
4 oysters, 4 shrimp cocktail, tuna poke, salmon tartare,
shrimp ceviche

eats

OYSTER SHOOTER $6* GF
vodka, cocktail sauce, lemon

SALMON TARTARE WONTON TACOS $8*
lemon dijon vinaigrette, pickled jalapeño, cucumber, avocado,
red onion, microgreens, lemon zest

HUSHPUPPIES $6
honey butter

SPINACH & MOZZ SPRING ROLLS $7
served with house marinara

SMOKED FISH DIP $8 GF
mahi mahi, garlic, sour cream, cream cheese, scallions,
housemade tortilla chips

TUNA WONTON TACOS $8*
diced tuna, soy, lime, avocado, radish, crispy wonton shell

SHRIMP COCKTAIL $8 GF
housemade cocktail sauce, old bay, lemon

TUNA CRUDO $9* GF
sliced tuna, red radish, cilantro, truffle oil,
crispy capers, lemon + sea salt

SMOKED PORK BELLY BLT SLIDER $9
smoked pork belly, arugula, tomato, spicy mustard aioli,
pickled red onion, toasted sourdough
Taste of the Town 2025 2nd place winner!

CRAB RANGOON MOZZ STICKS $10
surimi crab, mozzarella & cream cheese, scallions, panko fried,
served with sweet chili sauce

DEVILED EGGS $10 GF
classic deviled eggs, lobster salad and bacon topped with arugula

SHRIMP CEVICHE $9*
poached shrimp, mango, avocado, jalapeño,
cucumber, tomato, cilantro, red onion, lime, plantain chips

DAILY SPECIALS

AVAILABLE 4-7PM

Monday

BUCK A SHUCK*
$1 house oysters CHOICE OF: steamed or raw

Tuesday

TACO TUESDAY
$5 tacos- blackened fish, baja fish, bang bang grouper,
cajun chicken, crispy chicken, carne asada, pulled pork

Wednesday

$28 SEAFOOD BOILS
mussels, shrimp, clams, sausage, red potatoes, corn
- add 2 clusters of crab legs for $22 -
CHOICE OF SEASONING:
viet cajun, old bay, or lemon pepper garlic butter

Thursday

FRY BASKETS
$5 off all build your own baskets
(does not include scallop upcharge)

OYSTERS

MONDAY THRU THURSDAY, 4-7PM
$1.50, $2.50 & $3.50 OYSTERS
$1.50 house oysters, $2.50 blue point, $3.50 chef's selection

GRILLED OYSTERS* 3 for $9
garlic butter

OYSTERS ROCKEFELLER* 3 for $11
compound butter, bacon, baby spinach, parmesan

GF GLUTEN-FRIENDLY OR CAN BE MODIFIED TO BE GLUTEN-FRIENDLY

*These items may be raw or undercooked. Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of foodborne illness.
*Some items served at this establishment contain foreign imported shrimp. Ask for more information.