

# HAPPY HOUR

monday-saturday 3-6:30 p.m. sunday noon-8 p.m.  
dine-in, patio and bar areas only



## \$125 OYSTERS

seasonal oysters, horseradish, cocktail and ginger mignonette sauces **GF**

### PROVISIONS

<b>BEIGNET STYLE HUSHPUPIES</b> ..... 5 sweet corn fritter, chives, jalapeño jam	<b>CHOWDER FRIES</b> ..... 6 applewood smoked bacon, clam, yukon gold potato, scallion
<b>ANCHOR STEAM BATTERED CHEESE CURDS</b> ..... 5.5 wisconsin white cheddar, smoked tomato basil sauce	<b>CRISPY BUTTERMILK CLAM STRIPS</b> ..... 8 cocktail and tartar sauces
<b>FRIES</b> ..... 3 rosemary salt, malt vinegar aioli	<b>PEEL 'N' EAT SHRIMP</b> <b>GF</b> ..... 8.5 old bay spice, creole mustard and cocktail sauces
<b>CRISPY CAJUN CHICKEN TENDERS</b> ..... 5 creole honey mustard sauce	<b>CLASSIC SHRIMP COCKTAIL</b> <b>GF</b> ..... 8.5 creole mustard and cocktail sauces
<b>SOUTHERN FRIED SEAFOOD</b> ..... 7 choice of shrimp or catfish, cocktail and tartar sauces, fries	<b>PRINCE EDWARD ISLAND MUSSELS</b> <b>GF</b> ..... 8 white wine citrus butter broth, basil, grape tomato, fennel and baguette
<b>BLACKENED MAHI MAHI TACO</b> ..... 4 slaw, pineapple pico de gallo, charred jalapeño crema	<b>SCOTTISH SALMON CROSTINI</b> ..... 8 house smoked, tarragon crème fraîche, tomato caper relish, boiled egg, shallot
<b>CHICKEN &amp; ANDOUILLE SAUSAGE GUMBO</b> ... cup 3 steamed white rice, scallion	<b>POTATO CRUSTED CALAMARI</b> ..... 8 zucchini chips, smoked tomato basil sauce, garlic citrus aioli
<b>NEW ENGLAND CLAM CHOWDER</b> ..... cup 3.25 applewood smoked bacon, leek, thyme, cream, yukon gold potato, parsley oil	<b>FIRE GRILLED ARTICHOKE</b> ..... 8 garlic citrus aioli
<b>WHITE FISH STEW</b> ..... cup 4.25 sweet corn, fennel, parsnip, fingerling potato, red pepper, dill, sherry, creamy lobster stock, chives	<b>BRAISED BEEF FLATBREAD</b> ..... 10 caramelized onion, calabrian chili, havarti cheese, arugula, blue cheese sauce, sherry reduction
<b>CRISPY OYSTER SLIDER</b> ..... 4 romaine lettuce, tomato, dill pickle, chive horseradish remoulade, split top slider bun	

### DRINKS

<b>SPIKED LEMONADES</b> ..... 6	
<b>COCKTAILS</b> ..... 4 bootlegger mojito, redbear's rita, dark 'n' stormy maritime gimlet, sailor's swill, cannon smoke bloody mary <i>Add a shrimp 1</i>	
<b>OVERBOARD OYSTER SHOT</b> ..... 3 vodka, cocktail sauce, louisiana hot sauce, chef's choice oyster	
<b>HOUSE WINES</b> ..... glass 3.5 chardonnay, merlot, cabernet sauvignon	
<b>DRAFT BEERS</b> bud light ..... 2 anchor steam ..... 3	

**GF** These items can be made gluten free upon request.

*Our suppliers certify ingredients in these items are gluten free. Our kitchen is not flour free, and cross contamination is possible.*

*All seafood subject to availability. Bones can happen in dishes with fishes. Consuming raw or undercooked meat and seafood may increase your risk of foodborne illness.*

*Please notify your server of food allergies prior to ordering. We are not responsible for allergic reactions to ingredients used in our menu items.*

*All smoked items are smoked in house.*