

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

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

DRINKS

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

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

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SEAFOOD  PROVISIONS

