

HAPPY HOUR

monday-saturday 3-6 p.m., sunday all day
available in our patio and bar areas only.



HALF-OFF OYSTERS

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

PROVISIONS

BEIGNET STYLE HUSHPUPIES	5
sweet corn fritter, chives, jalapeño jam	
CRISPY CAJUN CHICKEN TENDERS	5
creole honey mustard sauce	
BLACKENED MAHI MAHI TACO	5
slaw, pineapple pico de gallo, charred jalapeño crema <i>sorry, not available on sundays</i>	
CHICKEN & ANDOUILLE SAUSAGE GUMBO cup 3.5	
steamed white rice, scallion	
NEW ENGLAND CLAM CHOWDER	cup 3.75
applewood smoked bacon, leek, yukon gold potato, thyme, cream, parsley oil	
POTATO CRUSTED CALAMARI	10
zucchini chips, smoked tomato basil sauce, garlic, citrus aioli	
CRISPY BUTTERMILK CLAM STRIPS	8
cocktail and tartar sauces	
PEEL 'N' EAT SHRIMP GF	10
old bay spice, creole mustard and cocktail sauces	
CLASSIC SHRIMP COCKTAIL GF	9
creole mustard and cocktail sauces	
PRINCE EDWARD ISLAND MUSSELS GF	10
white wine citrus butter broth, basil, grape tomato, fennel and baguette	

DRINKS

COCKTAILS	7
port old fashioned, plank mule, cucumber collins, strawberry surfer, redbear's rita	
OVERBOARD OYSTER SHOT	5.5
vodka, cocktail sauce, louisiana hot sauce, chef's choice oyster	
HOUSE WINES	glass 4
chardonnay, merlot, cabernet sauvignon	
DRAFT BEERS	
bud light	3
anchor steam	4
WINE BOTTLES	25% OFF
please view our wine menu for a full list of bottles available	

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.