

# HAPPY HOUR

## DRINKS

WINE.....	9	COCKTAILS.....	9
HOUSE CHARDONNAY		CUCUMBER COLLINS	
HOUSE CABERNET		STRAWBERRY SURFER	
AVISSI PROSECCO ROSÉ		PLANK'S MULE	
HUBER ROSÉ		HOUSE MARGARITA	
VAL D'OCA PROSECCO		PORT OLD FASHIONED	



## SEAFOOD + PROVISIONS

<b>ICED OYSTERS</b> ,* horseradish, hot sauce, mignonette (ea) <i>chef's select oyster</i>	1/2 off
<b>OVERBOARD OYSTER SHOT</b> ,* bloody vodka infusion, cocktail sauce, hot sauce	6
<b>SMOKED SALMON TARTINE</b> , urfa crema, avocado, radish, pickled red onion	10
<b>CRISPY BRUSSELS SPROUTS</b> , miso-chili sauce, almond	10
<b>SMOKED FISH SPREAD</b> , everything spice, dill, pickled red onion, comeback crackers	10
<b>SMOKED MUSSELS ESCABECHE</b> , sherry vinegar, calabrian chili, fennel, olives, rosemary	9
<b>BEIGNET STYLE HUSHPUPIES</b> , sweet corn fritter, chive, jalapeño jam	8
<b>BLACKENED FISH TACO</b> , salsa negra crema, avocado, slaw, calabrian vinaigrette (S)	6

\*Items contains raw seafood, beef or eggs. Consuming raw or undercooked meat and seafood may increase your risk of food born illness. (S) This dish can be spicy.