

HAPPY HOUR

monday-wednesday 12-6 p.m., thursday-saturday 3-6 p.m.
sunday all day



\$2 DAILY OYSTER

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
CRISPY BUTTERMILK CLAM STRIPS 8 cocktail and tartar sauces
POTATO CRUSTED CALAMARI 10 zucchini chips, smoked tomato basil sauce, garlic citrus aioli
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

SEASONAL SPIKED LEMONADE 7
COCKTAILS 6.5 port old fashioned, texas mule, cucumber collins, strawberry surfer, bloody martini
COCKTAILS 7 redbeard's rita, island hopper, hemingway daiquiri
OVERBOARD OYSTER SHOT 3.5 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

^{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.