

HAPPY HOUR

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



\$1 OFF OYSTERS

seasonal oysters, horseradish, cocktail and ginger mignonette sauces

PROVISIONS

BEIGNET STYLE HUSHPUPIES	6
sweet corn fritter, chives, jalapeño jam	
CRISPY CAJUN CHICKEN TENDERS	6
creole honey mustard sauce	
BLACKENED MAHI MAHI TACO	6
slaw, pineapple pico de gallo, charred jalapeño crema	
<i>sorry, not available on sundays</i>	
CHICKEN & ANDOUILLE SAUSAGE GUMBO ...cup	4
steamed white rice, scallion	
NEW ENGLAND CLAM CHOWDER	cup 5
applewood smoked bacon, leek, yukon gold potato, thyme, cream, parsley oil	
POTATO CRUSTED CALAMARI	12
zucchini chips, smoked tomato basil sauce, garlic, citrus aioli	
CRISPY BUTTERMILK CLAM STRIPS	9
cocktail and tartar sauces	
PEEL 'N' EAT SHRIMP	11
old bay spice, creole mustard and cocktail sauces	
CLASSIC SHRIMP COCKTAIL	11
creole mustard and cocktail sauces	
PRINCE EDWARD ISLAND MUSSELS	12
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
bloody vodka infusion, cocktail sauce, louisiana hot sauce, chef's choice oyster	
HOUSE WINES	glass 5
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	

*All seafood subject to availability. Bones can happen in dishes with fish.
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.

LUNCH

monday-friday, 11:00 a.m.-2 p.m.

PROVISIONS

SOUP & GREENS

mixed greens house salad with a bowl of chicken & andouille sausage gumbo or new england clam chowder 10

Add: *grilled chicken 5 classic shrimp cocktail 7
grilled or smoked salmon 7*

SALMON COBB

house smoked, mixed greens, applewood smoked bacon, avocado, boiled egg, tomato relish, red onion, blue cheese crumbles, sherry dijon vinaigrette 15

GRILLED SHRIMP CAESAR

romaine, crumbled croutons, parmesan 16

YELLOWFIN TUNA SLIDERS

peppercorn seared, braised bacon, avocado, romaine lettuce, tomato, red onion, garlic lemon aioli, split top slider bun, fries 15

BLACKENED MAHI MAHI TACOS

slaw, pineapple pico de gallo, charred jalapeño crema, chili lime fries 15

BLACKENED ANGUS BURGER

flat top seared, spring mix, tomato, onion straws, dill pickle, creole mustard sauce, brioche bun, fries 13

Add: *braised bacon 3 blue cheese 1
aged white cheddar 1 avocado 1 fried egg 1*

CRISPY CAJUN CHICKEN TENDERS

coleslaw, hushpuppies, fries or dirty rice, creole honey mustard 14

SHRIMP & GRITS

grilled shrimp, havarti, sautéed baby green beans, harissa aioli, tomato coulis 16

SMOKED SALMON CARBONARA

house smoked, bucatini pasta, applewood smoked bacon, grape tomatoes, gremolata, creamy parmesan sauce, cracked black pepper 17

SIMPLE FISH

grilled or blackened, roasted vegetables, herb fingerling potato
naked yellowfin tuna 19 salmon 21

*All seafood subject to availability. Bones can happen in dishes with fish.
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.*