

HAPPY HOUR

AVAILABLE IN BAR, LOUNGE & PATIO ONLY

MONDAY - FRIDAY
3PM - 7PM

— **\$6 COCKTAILS** —

Premium House Margarita
Mango Mojito
Sparkling Sangria

— **\$7 MARTINIS** —

Pomegranate
Spicy Cucumber
Apples & Oranges

— **\$4 WELL SPIRITS** —

Vodka • Rum • Gin
Bourbon • Tequila • Scotch
additional charge will apply for Martinis & Rocks pours

— **\$6 PREMIUM SPIRITS** —

Tito's Handmade Vodka
Bacardi Superior Rum
Tanqueray Gin
Bulleit Bourbon
Sauza Gold Tequila
Dewar's White Label Scotch
additional charge will apply for Martinis & Rocks pours

— **\$6 SELECT GLASS WINES** —

Trapiche 'Oak Cask' Chardonnay
Chateau Ste. Michelle Riesling
Mezzacorona Pinot Grigio
Social Elderflower Apple
Beringer White Zinfandel
Red Diamond Cabernet Sauvignon
BV Coastal Estates Merlot

— **\$8 PREMIUM GLASS WINES** —

The Federalist Chardonnay
Rodney Strong 'Charlotte's Home' Sauvignon Blanc
M. Chapoutier 'Belleruche' Rosé
Luccio Moscato
J. Lohr 'Seven Oaks' Cabernet Sauvignon
Josh Cellars Merlot
Oyster Bay Pinot Noir
El Coto Crianza

— **\$3 DOMESTIC DRAFTS** —

Miller Lite

— **\$4 PREMIUM DRAFTS** —

Bell's Seasonal
New Holland Seasonal
Founders Seasonal
Saugatuck Seasonal
Perrin Seasonal



charley's crab®

Happy Hour not available on select holidays

CCGR 8/26/2019

HAPPY HOUR

AVAILABLE IN BAR, LOUNGE & PATIO ONLY WITH
MINIMUM BEVERAGE PURCHASE OF \$3 PER PERSON

MONDAY - FRIDAY
3PM - 7PM

— \$5 —

Shrimp Dumplings
fried or steamed,
sweet thai chili sauce

Queso Dip
house made corn chips,
pico de gallo, roasted corn

Titanic Wedge Skewers
iceberg, applewood smoked bacon,
grape tomato, blue cheese

— \$6 —

Blue Cheese Sliders
caramelized onions, french fries

Black & White Sesame Tuna*
seared ahi, pickled cucumber slaw,
mango salsa, hoisin sauce

Craft Beer Battered Cod
malt vinegar, tartar sauce

— \$7 —

Shrimp & Crab Quesadilla
pepper jack, cheddar,
avocado salsa, chipotle aioli

Firecracker Poppers
tempura fried shrimp,
creamy sweet chili glaze

Prime Rib Sliders
onion strings, queso sauce, french fries

— \$8 —

Crispy Pork Belly Skewers
watermelon, kimchi vinaigrette,
spiced candied cashews, black garlic oil

Steak Frites*
chimichurri, french fries

Bronzed Fish Tacos
avocado, pico de gallo, mango salsa,
pepper jack, dynamite sauce drizzle



charley's crab[®]

*Consumer Information: There is a risk associated with consuming raw oysters. If you have chronic illness of the liver, stomach or blood, or have immune disorders, you are at greater risk of serious illness from raw oysters, and should eat oysters fully cooked. If unsure of your risk, consult a physician. Consuming raw or undercooked meats, poultry, seafood, mollusks or eggs may increase your risk of foodborne illness.