

HAPPY HOUR

AVAILABLE IN BAR/LOUNGE & PATIO ONLY

MONDAY – FRIDAY
4:00 PM – 6:30 PM

— **\$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

— **\$7 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

— **\$7 SELECT GLASS WINES** —

Social Elderflower Apple
Beringer White Zinfandel
Lindeman's 'Bin 65' Chardonnay
Hogue Cellars Cabernet Sauvignon

— **\$9 PREMIUM GLASS WINES** —

Line 39 Chardonnay
Chateau Ste. Michelle Riesling
Mezzacorona Pinot Grigio
Château de Berne Romance Rosè
Movendo Moscato
Josh Cellars Cabernet Sauvignon
BV Coastal Merlot
Storypoint Pinot Noir

— **\$4 DOMESTIC DRAFTS** —

Miller Lite
Yuengling
PBC Iron City Light

— **\$4.5 PREMIUM DRAFTS** —

Samuel Adams Seasonal
Blue Moon
East End Big Hop IPA
Penn Pilsner
Michelob Ultra
Founders All Day IPA
Dogfish Head 60 Minute IPA

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AVAILABLE IN BAR/LOUNGE & PATIO ONLY

- with minimum beverage purchase of \$3 per person •
- not available for carryout • not valid on holidays

MONDAY – FRIDAY
4:00 PM – 6:30 PM

— \$7 —

Raw Oysters*

three freshly shucked east coast oysters on the half shell, cocktail sauce

Craft Beer Battered Cod
malt vinegar, tartar sauce

Shrimp Dumplings
fried or steamed,
sweet thai chili sauce

— \$8 —

Calamari Fritto Misto
flash fried with pickled peppers,
chipotle aioli, honey-sriracha glaze

Firecracker Poppers
tempura fried shrimp,
creamy sweet chili glaze

— \$9 —

Half Pound Cheeseburger*
cheddar, lettuce, tomato, fries

Island Fish Tacos
avocado, pepper jack cheese,
mango salsa, dynamite sauce drizzle



*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.