

HAPPY HOUR

AVAILABLE IN BAR & LOUNGE ONLY

MONDAY - FRIDAY
3PM - 7PM

— **\$5 GLASS WINES** —

Trapiche 'Oak Cask' Chardonnay
Beringer White Zinfandel
Red Diamond Cabernet Sauvignon
BV Coastal Estates Merlot

— **\$6 COCKTAILS** —

Premium House Margarita
Mango Mojito
Sparkling Sangria

— **\$7 MARTINIS** —

Pomegranate
Spicy Cucumber
Apples & Oranges

— **\$3 WELL SPIRITS** —

Vodka • Rum • Gin
Bourbon • Tequila • Scotch

additional charge will apply for Martinis & Rocks pours

— **\$3.5 PREMIUM DRAFTS** —

Bell's Seasonal
Short's Seasonal
War Water Seasonal

— **\$2.5 DOMESTIC DRAFTS** —

Coors Light

RIVER CRAB
BLUE WATER INN

Happy Hour not available on select holidays

RVC 11/27/2018

HAPPY HOUR

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— \$4 —

Shrimp Dumplings
fried or steamed,
sweet thai chili sauce

Craft Beer Battered Cod
malt vinegar, tartar sauce

— \$5 —

Avocado Toast
pico de gallo, toasted focaccia

Blue Cheese Sliders
caramelized onions, french fries

Hot Rocks & Blue Slaw
spicy buffalo fried shrimp,
creamy blue cheese coleslaw

— \$6 —

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

Tuna Your Way*

"east coast" tartare-style with wasabi cream -OR-
"west coast" peppered ahi with sliced avocado

Firecracker Poppers
tempura fried shrimp,
creamy sweet chili glaze

— \$7 —

Crab Mac & Cheese
lump crab, rich cheese sauce

Happy Hour Surf & Turf*
grilled beef tenderloin medallion
crowned with a garlic jumbo shrimp

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

RIVER CRAB
BLUE WATER INN

*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.

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