



happy hour

RAW BAR 1.5 ea.

OYSTERS ON THE 1/2 SHELL*

JUMBO SHRIMP COCKTAIL

SMALL BITES \$6

BOURBON STREET SHRIMP

LOUISIANA BASMATI, SPICY SHRIMP GRAVY

BLUE SHELL MUSSELS

WHITE WINE, CREOLE TOMATO BROTH

FRIED GREEN TOMATOES

SMOKED ANDOUILLE SAUSAGE, CAJUN CREAM

LARGE PLATES \$9.5

GRILLED SALMON SALAD*

MIXED GREENS, GORGONZOLA, ARTICHOKE, BACON, ALMONDS, HONEY LEMON CHARDONNAY

CRISPY SHRIMP PO BOY

LETTUCE, TOMATO, REMOULADE CHIPS

CHEESE BURGER*

APPLEWOOD BACON, LETTUCE, TOMATO, RED ONION, BRIOCHE BUN, HAND CUT CHIPS

~ happy hour items are for dine-in only / no substitutions ~

*There is an increased risk of foodborne illness when consuming raw or undercooked meats and seafood



handcrafted cocktails

CLASSIC VODKA MARTINI 6
HANGAR ONE VODKA, FRENCH VERMOUTH, OLIVE OR TWIST

DRAGON HERB SAZERAC 6
MAKER'S MARK, TARRAGON SIMPLE SYRUP, PEYCHAUD'S BITTERS

APEROL SPRITZ 6
APEROL, SPARKLING WINE, ORANGE

\$2 OFF ALL DRAFT BEER

wine

PROSECCO, La Marca 6
VENETO, ITALY

CHARDONNAY, William Hill 5
CENTRAL COAST, CALIFORNIA

PINOT NOIR, Nicolas Idiart "Les Amis" 6
SUD DE FRANCE

HAPPY HOUR IS NOT OFFERED ON HOLIDAYS.

~ happy hour monday through friday ~
3pm - 6:30pm in the bar room
all day sunday