

# Social Hour

ENJOY HAPPY HOUR DAILY FROM 4:30 TO 6:00 PM

AT BAR AND IN LOUNGE ONLY.

## \$3 DOMESTIC DRAFT & BOTTLES

*Check for selection.*

## \$4 IMPORT DRAFTS

*Check for selection.*

## \$5 BEVERAGES

Stoli Vodka  
Zyr Vodka  
Cruzan White Rum  
Tanqueray Gin  
Jack Daniels  
El Jimador Tequila  
Dewar's Scotch  
Captain Spiced Rum

## \$5 BUBBLES

Charles Lafitte Rose Prestige

## \$6 GLASSES OF WINE

Chardonnay, Tellus, Umbria IGT 2015/16  
Pinot Grigio, Tiefenbrunner, Alto Adige, Italy 2015/16  
Sauvignon Blanc, Oyster Bay, New Zealand, 2016/17  
Riesling, Chateau Ste. Michelle, Columbia Valley, 2015/16  
Cabernet, Federalist, Lodi, CA 2013/14

## \$7 GLASSES OF WINE

Pinot Noir, Erath, Resplendent, Oregon 2016/17  
Rose, Lacrima Rosa, Mastroberardino, Campania 2015/16

## \$7 SIGNATURE COCKTAILS

### MAI TAI 1944

Cruzan Silver Rum, Myers Dark Rum Float, Lime, Ferrand  
Dry Curacao, Orgeat, House-Made Pineapple Cordial

### SAZERAC

Redemption Rye, Absinthe Mist, Sugar,  
Peychaud's Bitters, Orange, Ice Block

### KENTUCKY BUCK

Old Forester Bourbon, Fresh Lemon Juice, Syrup,  
Strawberry, Angostura Bitters, Ginger Beer

### BLOOD ORANGE MARGARITA

El Jimador Tequila, Lime Juice, Homemade Spiced Blood Orange Syrup

### ANITA'S SUNSET

Tito's Vodka, T.O.S. Mix, Grapefruit Bitters, Lemon Juice, Champagne

# HAPPY HOUR DRINKS

# Happy Hour Menu

## BLUE POINT OYSTERS \$1.50 EACH

*House Mignonette*

## BAKED OYSTER TRIO \$6

(1) CASINO - *Garlic, Bacon, Red Peppers & Cheese*

(1) ROCKEFELLER - *Spinach & Béarnaise Foam*

(1) AU GRATIN - *Garlic & Herb Bread Crumb, Parmesan Cheese*

## CHEESE STEAK \$8

*Shaved Steak, Onions, Mushrooms & Provolone*

## WILD KEY WEST PINK SHRIMP 1/2 LB \$8

*Old Bay & Lemon Steamed Peel & Eat Fresh Caught Shrimp  
with Cocktail Sauce*

## AHI POKE \$7

*Tuna, Sticky Rice, Seaweed Salad & Soy Glaze*

## SEA SALT & HERB FRIED CALAMARI \$7

*Lemon-Roasted Red Pepper Coulis,  
Aji Amarillo Aioli & Garlic Shavings*

## DUCK WINGS \$7

*Five Spice, Hoisin & Scallions*

## MINI LOBSTER ROLLS \$8

(3) *Yuzu-Mirin Pickles, Tobiko*

## LAMB CARPACCIO \$8

*Arugula, Onion Jam, Shaved Parmigiano Reggiano*

## FISH TACO'S OF THE DAY \$8

*Pico de Gallo, Green Curry & Cilantro Lime Aioli,  
Served with Asian Slaw*

## THE MARCO ISLANDER ROLL \$8

**'A.K.A. THE BETTER CALI'**

*Blue Crab, Avocado, Cucumber, Sesame & Tobiko*