

HAPPY HOUR MENU

4:30 TO 6:00 PM DAILY

OYSTERS

☎ **BLUE POINT NAKED 1/2 DOZEN \$9/ DOZEN \$18**

With Cocktail, Horseradish, Mignonette & TOS Hot Sauce

BAKED OYSTER TRIO (3) \$9

1 Casino, 1 Rockefeller, 1 Carbonara

COLD ITEMS

☎ **SHRIMP COCKTAIL \$10**

6 Poached Shrimp & Cocktail Sauce

ISLANDER TUNA TARTARE* \$14

Ginger, Soy, Avocado Cream, Mango Mole, Malanga Chips

☎ **MINI MEDITERRANEAN WEDGE SALAD \$8**

Torched Baby Gem, Whipped Fetta, Heirloom Tomato, Castelvetrano Olives, Cucumber, Roasted Pepper Emulsion, Oregano & Balsamic Vinaigrette, Toasted Pistachio

☎ **CALIFORNIA ROLL \$9**

Krab Stick, Cucumber, Avocado, Sesame Seed & Masago

☎ **SALMON POPPERS \$9**

Torched Salmon Nigiri, Cream Cheese, Jalapeño & Kabayaki

FIRECRACKER BITES (4) \$13

Spicy Tuna, Spicy Crab, Cucumber, Avocado, Spicy Aioli, Tobiko, Jalapeño & Sriracha

HOT ITEMS

☎ **NEW ORLEANS HOT POT \$16**

Clams, Mussels, Shrimp & Andouille Sausage in Spicy Tomato Creole Broth

☎ **BLACKENED FISH TACOS \$11**

Pico de Gallo, Cilantro-Curry Aioli & Asian Slaw

KOREAN SHORT RIBS \$14

Kimchee Slaw, Boursin Creamy Polenta, Red Dragon Sauce

FISH & CHIPS \$11

Beer Battered, Shoestring Fries & Aji Amarillo Aioli

TOS CHEESESTEAK \$12

Shaved Steak, Onion, Mushroom & Provolone

LOBSTER MONTE CRISTO \$18

Maine Lobster Meat, Brioche, Triple Cream Brie in a Crispy Batter with Fig Preserve & Saba Glaze

RAVIOLI \$12

Three (3) Truffle Ravioli, Truffle, Sea Beans, Demi-Glace & Porcini Foam

ONLY AVAILABLE AT THE BAR & LOUNGE. NOT AVAILABLE FOR TAKE-OUT.

HAPPY HOUR COCKTAILS

\$10 SIGNATURE COCKTAILS

MAI TAI 1944

*Plantation Jamaican Rum, Goslings Dark Rum Float,
Lime, Ferrand Dry Curaçao, Orgeat,
House-Made Pineapple Cordial*

SAZERAC

*High West Rye, Absinthe Mist, Sugar,
Peychaud's Bitters, Orange, Ice Block*

GOLD RUSH

High West Rye, Lemon, Honey

BLOOD ORANGE MARGARITA

*Corazón Tequila, Lime Juice,
Homemade Special Blood Orange Syrup*

ANITA'S SUNSET

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



PLEASE DRINK RESPONSIBLY

SOCIAL HOUR MENU

ENJOY HAPPY HOUR DAILY FROM
4:30 TO 6:00 PM AT BAR AND IN LOUNGE ONLY.

\$4 DOMESTIC AND IMPORTS DRAFT

Check with server for selection.

\$8 BEVERAGES

On The Rocks + \$2 | Straight Up + \$3

Tito's Handmade Vodka

Grey Goose Vodka

Tanqueray Gin

Jack Daniel's

Corazón Tequila

Dewar's Scotch

Captain Morgan Original Spiced Rum

Bacardí White Rum

\$8 BUBBLES

Charles Lafitte Rosé Prestige

\$8 GLASSES OF WINE

Chardonnay, Hayes Ranch, California

Pinot Grigio, Tiefenbrunner, Alto Adige, Italy

Sauvignon Blanc, Oyster Bay, New Zealand

Riesling, Chateau Ste. Michelle, Columbia Valley

Cabernet, Josh, California

Pinot Noir, Erath, Resplendent, Oregon

Merlot, Be Human, Washington

Rosé, La Figuiier, France

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