

Happy HOUR

Monday 2:30pm - 11:30pm

Tuesday - Sunday 2:30pm - 7:00pm

\$5

Martinis

Cosmotini • Sour Appletini
Skyytini • Beefeater Tini
Pomegranatini

\$5

Cocktails

Captain's Punch • Tidal Wave Mango Mojito
Mai Tai • Pomegranate Mojito
Premium House Margarita

\$4

Taste of the Grape

Kenwood Merlot
Trinity Oaks Pinot Noir
Hogue Cabernet Sauvignon
Trapiche Chardonnay
Ecco Domani Pinot Grigio
Beringer White Zinfandel

\$3

Well Cocktails

Vodka • Gin • Rum
Tequila • Bourbon • Scotch

\$3.25

Premium Drafts

Michelob Ultra • AmberBock • Bass
Heineken • Foster's

\$2.50

Domestic Drafts

Budweiser • Bud Light • Miller Lite



Happy Hour APPETIZERS

\$3

Conch Fritters

Served with captain's sauce

Vegetable Tempura

Sweet potatoes, asparagus, broccoli and mushrooms tempura fried with ponzu sauce

Marinated Artichoke Heart Bruschetta

With spinach and a drizzle
of olive oil

\$4

Peel & Eat Shrimp

Cold and delicious

Crab Dip

Loaded with tender crabmeat,
served with garlic toast points

Steamed Mussels

Sautéed with garlic,
shallots and white wine

\$5

Jumbo Lump Crab Cake

Fresh jumbo lump crabmeat combined
with herbs and spices

Calamari

Lightly fried and served
with twin dipping sauces

Coconut Crunchy Shrimp

Jumbo shrimp lightly breaded in coconut
and fried to a golden brown

