

# Happy HOUR

EVERY DAY  
Noon – 7:00pm

**\$5**

## Martinis

Cosmotini • Sour Appletini  
Skyytini • Beefeater Tini  
Pomegranatini

**\$5**

## Cocktails

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

**\$4**

## Taste of the Grape

Kenwood Merlot  
Fetzer 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

Sierra Nevada • AmberBock  
Yuengling

**\$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

