

HAPPY HOUR MENU

3pm to 5pm at the bar &
8:30pm to Close at the bar



KEN LUM
Chef de Cuisine

TYLER ANDERSON
General Manager

SNACKS

SEAFOOD

FRESHLY SHUCKED OYSTER* GF | 2 PER OYSTER

Our Daily Selection, Cucumber & Seaweed Mignonette,
Habanero Pepper Water & Kicked Up Cocktail Sauce

CREOLE BOILED GULF SHRIMP COCKTAIL GF | 18

Kicked Up Cocktail Sauce

HAWAIIAN AHI POKE NACHOS* | 28

Wasabi Pea Purée, Cilantro Lime Crema, Tamari Glaze, Furikake,
Inamona, Tobikko, Taro & Sweet Potato Chips

JUMBO LUMP BLUE CRAB REMOULADE* GF | 30

Capers, Shallots & Chives

CHEF'S CHILLED SEAFOOD SELECTION* GF | 99

Freshly Shucked Oysters, Creole Boiled Shrimp, Maine Lobster Tail &
Jumbo Lump Blue Crab Cocktail

ALASKAN KING CRAB LEGS GF | MKT

One Pound, Kicked Up Cocktail Sauce & Drawn Butter

SOUPS

GUMBO | 16

Shrimp, Okra, Andouille Sausage & Long Grain Rice

FALL RIVER CLAM CHOWDER | 15

Bacon, Potato & Leeks

LIBATIONS

WHITE WINES | 10

CHEVALIER DE LA CRÉE CHARDONNAY
LE MONDE PINOT GRIGIO
PATRICIA GREEN SAUVIGNON BLANC

SPARKLING & ROSÉ | 9

VILLA SANDI PROSECCO
DOMAINE DE TRIENNES ROSÉ
ELDERFLOWER SPRITZ MIMOSA

RED WINES | 10

BAND OF VINTNERS CABERNET SAUVIGNON
DOMAINE SERENE "EMERIL'S CUVÉE" PINOT NOIR

WELL DRINKS | 7

COCKTAILS | 8

OYSTER SHOOTERS

Vodka and Bloody Mix
Tequila and Fruitful Smoked Jalapeño, Lime Juice
Prairie Cucumber Vodka and Fruitful Yuzu

BLUEBERRY LEMON DROP

Vodka, Triple Sec, Housemade Sour, Muddled Blueberries

SAZERAC RYE OLD FASHIONED

Demerara Syrup, Orange and Angostura Bitters

EMERIL'S STRAWBERRY LEMONADE

Vodka, Strawberry Purée, Housemade Sour and Club Soda

BOTTLED BEER | 5

COORS LIGHT
CORONA EXTRA
MICHELOB ULTRA

DRAFT BEER | 7

LAGUNITAS IPA
MODELO ESPECIAL

All parties of 10 or more are subject to 20% service charge. Please inform your server of any Food Allergies or Dietary Restrictions.
*Thoroughly cooking foods of animal origin such as beef, eggs, fish, lamb, milk, poultry or shellfish reduces the risk of food borne illness.
Individuals with certain health conditions may be at higher risk if these foods are consumed raw or uncooked.