

HAPPY HOUR AT THE BAR

Draft Beer 16 oz. \$4.50

Select Wines by the Glass \$5.95

Manawa Sauvignon Blanc

Louis Latour "LSF Cuvee" Chardonnay

Dr. Hermann "Dr. H" QbA Riesling

Buena Vista "Raison d'Etre" Merlot

Select Raising the Bar Cocktails \$6.95

Bloody Mary

Sobieski Vodka, World Famous LSF Bloody Mary mix!

Legal Sangria

Spanish Red Wine, Cruzan Raspberry and Citrus Rums, Merlet Crème de Pêche, lemon-lime soda, fresh fruit

Pineapple-Coconut Lemon Drop

Citrus Vodka, Malibu Rum, pineapple, citrus

Apple Highball

Four Roses Bourbon, Bulleit Rye Whiskey, Duche de Longueville sparkling apple cider, Angostura bitters

Tito's Mule

Tito's Handmade Vodka, muddled lime, ginger beer
lime, ginger beer

*Menu available Monday to Friday 3:30 p.m. to 6:30 p.m.
and Sunday 2:00 p.m. to 5:00 p.m. in the bar area only*

SMALL PLATES AT THE BAR

Raw Oysters*

please ask for today's variety

Raw Littleneck Clams*

2.25 each

Raw Cherrystone Clams*

2.25 each

Treasures of the Reef*

an assortment of freshly shucked raw shellfish

Eating our oysters is like kissing the sea. We buy only the freshest shellfish and then we test them for purity at our laboratory in our Quality Control Center.

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Before placing your order, please inform your server if a person in your party has a food allergy. Allergen, ingredient and calorie information available upon request.

*Served raw or undercooked, or contains (or may contain) raw or undercooked ingredients. Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of foodborne illness, especially if you have certain medical conditions.