

## HAPPY HOUR AT THE BAR

*available from 4pm-7pm Monday - Friday*

**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,  
Marie Brizard Peach, lemon-lime soda, fresh fruit

**Improved Gin & Tonic**

Citadelle Gin, tonic, lemon, mint

**Hurricane**

Plantation Original Dark Rum, passion fruit, orange, lime, grenadine

**Bourbon Mule**

Four Roses Yellow Label Bourbon, Peach Liqueur, lime, ginger beer

*\*Available in the Bar Area only*

## SMALL PLATES AT THE BAR

*- all raw bar half off during happy hours -*

*available from 4pm-7pm Monday - Friday*

**Freshly Shucked Raw Oysters\***

Market Price

**Raw Littleneck Clams\***

1.95 each

**Raw Cherrystone Clams\***

1.95 each

**Treasures of the Reef\***

small (serves 2-4) 31.95 large (serves 4-8) 57.95

an assortment of freshly shucked and chilled raw shellfish

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

Before placing your order, please inform your server if a person in your party has a food allergy.

\*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.