

## RAW BAR

### Oysters on the Half Shell\*

cocktail sauce, horseradish, champagne mignonette, lemon  
*all oysters half price*

## BAR BITES

**Bang Bang Shrimp** kung pao sauce 7.00

**Sriracha Honey Wings** sesame seeds, chives 9.00

**Crab Toast** lump crab spread 7.00

**Buffalo Calamari** blue cheese, celery hearts, radish 7.00

## SLIDERS

**Crab Cake** sriracha mayo, coleslaw 10.00

**Cheeseburger\*** cheddar, mustard pickle relish 7.00

**Tuna Burger** red pepper aioli, lettuce, tomato 8.00

## TACOS

**Blackened Fish** pico de gallo, avocado, buttermilk cream 5.00

**Spicy Tuna\*** avocado, cucumber, wasabi aioli 7.00

**Chipotle Lime Shrimp** salsa verde, queso, corn salsa 6.00

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.

## HAPPY HOUR

**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

Alcanza Malbec

**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,  
Crème de Pêche, lemon-lime soda, fresh fruit

### Vacation Time Lemon Drop

Citrus Vodka, Malibu Rum, pineapple, citrus

### Spicy Grapefruit Margarita

Lunazul Blanco Tequila, Tanteo Habanero Tequila,  
Combiér Pamplemousse Rose, grapefruit, lime

### Island Mai Tai

Plantation Original Dark & O.F.T.D Overproof Rums,  
Pierre Ferrand Dry Curaçao, almond, lime, Angostura bitters

*Happy Hour Cocktails only available Monday to Friday, 3:00 p.m. to 6:00 p.m.*