

## 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  
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,  
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. in the bar area only*

## SMALL PLATES AT THE BAR

### **Raw Oysters\***

*please ask for today's variety*

### **Raw Littleneck Clams\***

1.95 each

### **Raw Cherrystone Clams\***

1.95 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.