

Drink Menu

Specialty Drinks

2-6 pm 7 days a week

- Mai Tai**..... 8
Bacardi, pineapple & orange juice, grenadine and a dark rum float.
- Caribbean Sunrise**..... 6.50
Captain Morgan Grapefruit Rum with orange juice and a touch of grenadine
- The Kinky Cosmo**..... 9
Ketel One Vodka, Kinky Liqueur, Triple Sec, cranberry juice and fresh squeezed orange. Shaken and strained.
- Pimm's Cup**..... 7.50
Pimm's No. 1 with Gosling's ginger beer and a fresh squeezed lemon.
- Shucks Bloody Mary**..... 8
Garnished with fresh shrimp, pepperoncini, pickle, lime and a green olive. (Lookin' for a little extra spice? Ask for a Major Mary!)
- Pat O' Brien's Hurricane**..... 7
A healthy pour of Dark rum mixed with Pat O' Brien's own hurricane mix!
- Black Cherry Lime Press**..... 8.50
Grey Goose Cherry Noir with soda water & a press of Sprite. Garnished with a squeeze of lime.
- The Oyster Shooter**..... 6
Chilled UV Sriracha Vodka, house made cocktail sauce and a fresh shucked oyster.

The Beer

On Tap

Bud Light • Shocktop • Stella Artois • Infusion Radial IPA • Nebraska Brewing Brunette • Pacifico

Domestics

Bud Light • **Bud Light Chelada (16oz can)** • Budweiser • Coors Light • Coors Banquet • Michelob Ultra • Miller Lite • Busch Light (16oz can)

Micro Brews

Abita Amber • Abita Turbo Dog • Anchor Steam • **ACE Cider (GF)** • Boulevard Wheat • Blue Moon • **Dales Pale Ale (19.2 oz can)** • Deschutes Black Butte Porter • Deschutes Mirror Pond • Dixie Blackened Voodoo • Goose Island 312 • Hop Nosh IPA • **Omission Pale Ale (GF)** • Lucky Bucket Lager • Matilda • New Belgium Fat Tire • O'Dell's Drumroll • O'Dell's 90 Shilling Ale • O'Dell's IPA • Pyramid Apricot • Sam Adams Boston Lager • Shiner Bock • Toppling Goliath PseudoSue • Trout Slayer Wheat Ale • Zip Line Copper Alt

Imports

Amstel Light • Kaliber N/A • Corona • Corona Light • **Delirium Tremens** • Guinness Pub Can (16oz) • Kronenbourg 1664 Blanc • Modelo Especial • Negra Modelo • Newcastle • **Stella Cidre (GF)**

Items in RED may vary in Happy Hour Pricing

Items in BLUE are Gluten Free

Happy Hour Menu

2-6 pm 7 days a week

Happy Hour Oyster On the Half Shell..... 99¢ each
With all the fixins! Lemons, horseradish, saltines & our house made cocktail sauce

Fresh Chicken Wings..... 7.99/Order
Buffalo, Char-Buff, BBQ, Char-BQ, Naked, Char-Naked

Peel n' Eat Shrimp (Minimum 12)..... 35¢ Each
Tossed in creole seasoning, served with lemons & house made cocktail sauce

Golden Crispy



- Cod Grenades**..... 6.99
- Clam Strips**..... 7.99
- Calamari**..... 5.99
- Crispy Tail on Shrimp**..... 6.99
- Crispy Buffalo Shrimp**..... 6.99
- Cajun Cat Fingers**..... 5.99
- Onion Rings**..... 5.49

Happy Hour Pricing Available for Dine In Only

Happy Hour Drink Specials



- Margaritas \$3.50
- Hurricanes \$5.50
- Wells \$1 off
- Specialty Drinks \$1 off
- Wine by the glass \$1 off
- Domestic Bottles \$1 off
- Craft Brew Bottles \$1 off
- Import Bottles \$1 off
- Draft Beer \$1 off

Wine List

Whites

	Class	Bottle	Tuesday
Simple Life Rose' <i>California</i>	6.5	24	4.5
Atelie Moscato D'asti <i>Italy</i>	6.5	24	4.5
Villa Maria Sauvignon Blanc <i>New Zealand</i>	8.5	30	6.5
Luna Pinot Grigio <i>California</i>	7.5	26	5.5
Kendall Jackson Chardonnay <i>California</i>	10	35	8
Crusher Chardonnay <i>California</i>	8.5	32	6.5
Pepperwood Chardonnay <i>Australia</i>	7	26	5

Reds

Angeline Pinot Noir <i>California</i>	9.5	34	7.5
Murphey Goode Pinot Noir <i>California</i>	8	32	6
Cannonball Merlot <i>California</i>	7.5	28	5.5
Project Paso Zinfandel <i>California</i>	7.5	28	5.5
Grayson Cellars Cabernet Sauvignon <i>California</i>	7	26	5
Carnivor Cabernet Sauvignon <i>California</i>	9	32	7