

# BAR MENU

(HAPPY HOUR PRICING 3-7)

PARMESAN TRUFFLE FRIES, CHIPOTLE AIOLI	4
CHESAPEAKE CRAB DIP, SLICED BAGUETTE	5
TUNA TAQUITOS *SRIRACHA MAYO, RED CABBAGE SLAW, AVACADO	5
SHREDDED BEEF SLIDERS, BBQ SAUCE, RED ONION, BRIOCHE ROLL	6
PAN ROASTED MUSSELS, GARLIC, TOMATOES, BACON, BAGUETTE	7
SPICED STEAMED SHRIMP, 1/2 LB, COCKTAIL SAUCE OR BUTTER	8
CHESAPEAKE OYSTERS *DOZEN, COCKTAIL OR SHALLOT MIGNONETTE	10
SNOW CRAB LEGS, 1LB STEAMED WITH DRAWN BUTTER	18

## HAPPY HOUR

HOUSE WINES	3.5
WELL DRINKS	4
DOMESTIC BEERS	3
BUD - BUD LIGHT - MILLER LITE - COORS LIGHT - MICHELOB ULTRA - YEUNGLING	
DRAUGHT BEER	5
PLEASE ASK YOUR SERVER OR BARTENDER FOR THE CURRENT SELECTION	
SPECIALTY COCKTAIL & MULES	\$2 OFF
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SERVED AT THE BAR AND ON THE PATIO

\*NOTICE: CONSUMING RAW OR UNDERCOOKED MEATS, POULTRY, SEAFOOD, SHELLFISH, OR EGGS MAY INCREASE YOUR RISK OF FOOD BORNE ILLNESS ESPECIALLY IF YOU HAVE A MEDICAL CONDITION.