

HAPPY HOUR

Tuesday -Saturday 4p-6p (Bar & Sunroom Only)

Blue Crab Nachos

House Chips | Crab & Cheddar Fondue | Pico | Shishito & Lime Sour Cream | Jalapeño

\$10

Heirloom Fried Shrimp

Butterflied | Back Bayoli

3 for \$5

West Neck Wings

Honey Hot Sauce | Buttermilk Blue Cheese Dressing | Celery

\$9

Tico Tacos

Crispy Mahi | Cotija | Cabbage | Pico | Jalapeño | Chipotle Cream

\$10

***Heirloom Burger**

Cheddar Jack | Lettuce | House B&B Pickles | Sidewinder Fries

\$10

***Oysters Rockefeller**

Baby Spinach | Parmesan Reggiano | Buttered Bread Crumbs

3 for \$7

***Oysters on the Half Shell**

Raw or Steamed | House Cocktail | Seasonal Mignonette

3 for \$5

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Old Fashioned

Evan Williams BIB Bourbon | Turbinado Sugar | Bitters

\$6

Highballs

Sunshine – Mint Infused Vodka & Lemon-Lime

Creamsicle – Vanilla Infused Vodka & Blood Orange

Spicy Sauce - Jalapeno Infused Vodka & Grapefruit

\$7

Well Spirits

Bourbon | Vodka | Gin | Tequila | Rum

\$5

Bottled Beer

\$3

Budweiser | Bud Light | Michelob Ultra | Stone Buenaveza

Wine

\$4 per glass

White

Carte Vieja Sauvignon Blanc 2019 - Central Valley, Chile

Yalumba “Y Series” Chardonnay 2019 - South Australia

Pink

Mont Gravet Rose 2019 - Languedoc, France