STEADED EDAMAME
BIG FISH STYLE “CHEF’S CHOICE” HANDCRAFTED PIZZA
“FLASH-FRIED” CALAMARI marinara + mustard sauce
HAND ROLLED SHRIMP & VEGETABLE SPRING ROLL homemade tortilla chips
BIG FISH STYLE SPINACH & ARTICHOKE DIP grilled garlic bread with Roma tomatoes + onion + basil
PULLED PORK SLIDERS (4) Carolina BBQ Pork sliders + a side of cole slaw
BUFFALO CHICKEN TENDERS hand breaded + served with gorgonzola & ranch
BLACKENED FILET MEDALLIONS served medium + homemade blue cheese dressing
FRESH POT O’ MUSSELS (½ LB.) Choose one sauce: Spicy Diablo | Dijon Cream Garlic Wine Broth | Thai Red Curry & Coconut Sauce | Saffron & Andouille

$6 APPETIZERS

$125 each Fresh Shucked Chef’s Choice Raw Oyster

Sushi BAR

$8 Daily Fresh Chef’s Choice Sushi Roll

$7 APPETIZERS

¼ lb. PEEL & EAT GULF SHRIMP old bay + cocktail sauce
BABY SEAFOOD CAKES (4) over a light lobster sauce
FRIED OYSTERS (5) hand breaded + homemade tartar
FRIED ALASKAN COD TACOS cabbage + pico de gallo
SALMON NAPOLEON smoked salmon served on wontons with all the fixings
OYSTERS ROCKEFELLER TRIO a touch of Sambuca
BAKED OYSTERS TRIO wild mushrooms, bacon, rosemary + Gouda

DRINK SPECIALS on the back

Consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase your risk of foodborne illness, especially if you have certain medical conditions.

Only at the Bar. Dine-in Only. Menu & hours subject to change during holidays.
HAPPY HOUR

DRINK SPECIALS

$6 HOUSE MARGARITAS
$2 OFF HOUSE MARTINIS
$5 HOUSE LIQUORS
$5 CHAMPAGNE
$2 OFF WINES BY THE GLASS

$5 HOUSE WINES:
- Notes Chardonnay
- Farmhouse Red Blend
- Villa de Maison Rosé

$2.75 BEERS:
- Budweiser
- Bud Light
- Bud Light Lime
- Coors Light
- Michelob Ultra
- Buckler N/A
- Yuengling
- Miller Lite Bottle & Miller Lite Draft

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