

HAPPY HOUR

Available at patio bar areas Monday - Friday 4pm - 7pm

Happy Hour Food

BISTRO CLAMS \$12

Manila Clams, Steamed in White Wine and Tossed in an Artichoke-Dill Cream Sauce with Scallions, Diced Tomatoes topped with Frizzled Leeks, served with Grilled Crostini

FISH & CHIPS \$12

Beer Battered North Atlantic Cod, French Fries, Coleslaw, Citrus Tartar Sauce

CEVICHE DE PESCADO \$12

Marinated in Citrus Mezcal, Cucumbers, Tomatoes, Serrano Peppers, Cilantro, Red Onions

JUDITH POINT CRISPY CALAMARI \$12

Flash-Fried, Sweet Drop Peppers, Scallions, Served with Lime Chipotle Aioli

SPICY HOMEMADE GUACAMOLE \$10

Serrano Pepper, Avocado, Onion, Cilantro, Corn Chips

ONE DOLLAR OYSTERS \$\$1

Local Oysters, Cocktail Sauce

Happy Hour Drinks

CUCUMBER CHAMO \$8

Bombay Dry Gin Infused with Cucumber, Chamomile Jasmin Tea Infused Simple Syrup

SMOKIN' RITA \$8

Grilled Pineapple & Serrano Pepper Infused El Jimador Tequila, Housemade Sour Mix

SEQUOIA LAGER \$6

Key Brewery, MD 4.7% ABV

RAIL HIGHBALLS \$8

BARTENDER'S SELECTION OF BOTTLE BEERS \$5

BARTENDER'S SELECTION OF RED & WHITE WINE \$5