

happy hour

S
N
A
C
K
Y

smoked fish dip 8
pickled fresno chile, radish, celery

fried oyster slider 5 ea
sesame slaw, lemon aioli

roasted shishito peppers 7
roasted peanuts, fish sauce, basil, shallots

buttermilk fried gulf shrimp 7
celeriac remoulade, lemon

butter crab fingers 9
creole butter, lemon, crostini

S
N
A
C
K
S

\$1 off oysters

R
A
W

ahi poké tacos 9
sesame-shoyu, scallion, ogo, kakui nut

B
A
R

chilled crab fingers 8

peel & eats 8

oyster shooter 9 ea

D
R
I
N
K
S

\$1 off drafts

**\$2 off signature
and classic cocktails**

\$2 off by the glass wines

