



Happy Hour

**Monday through Friday
2:00 PM to 7:00 PM**

Well Drinks \$5.00

We proudly offer our guests quality name brands as our house spirits to serve with our mixers!
Ask your bartender for today's brand names. Bourbon, Gin, Rum, Vodka, Scotch, Tequila.

Call Drinks \$6.00

Premium Drinks \$7.00

Happy Hour Wine \$6

Lunetta Prosecco, Mon Frere Chardonnay, Torresella Pinot Grigio, Messina Hoff Riesling, Famille Perin Cote du Rhone Rose, Sea Sun Pinot Noir, Fields of Gold Cabernet.

Mojito's, Margaritas, & Frozens \$6

Martini's Well: \$5 Call: \$7 Premium: \$9
Cold, Shaken, Stirred, Strained, Iced or Dessert

Happy Specialties

Whiskey Sour Snapper 6.50

Old Crow Whiskey, cranberry juice, orange juice, lemon juice, simple syrup, on the rocks

Blue Lagoon 6.50

Coconut rum, Island pucker, pineapple juice, soda, sprite, sour mix

Spiced Pear Winter Mule \$9

Vodka, spiced pear nectar, ginger beer, cinnamon sticks, whole cloves, bruleed sugared pears

Candied Apple Hard Cider \$10

Captain Morgan Spiced Apple Rum, Velvet Falernum, Angry Orchard Beer, gingered apple cider, cinnamon, spice, sugar caramel rim

The Frigid Frozen Flight \$10

Crown Peach Tea, Malibu Pina Colada, Froze Strawberry Daquiri & Mosquito Fleet Margarita.

Local Craft Beer Flight \$8

Choose Four, light to dark, lager to IPA

Ice Cold Beer

\$1.00 Off All Beers



Fishin' Trip Munchies

Snapper Wings \$2

Your Choice of Regular or Buffalo on the bone, fried crispy, sold by the each. How Many Do You Want?

Puffy Fish Taco \$4

By the Each, with grilled fish topped with taco crema, chimichurri slaw, and pico de gallo

Chips & Queso \$6

Melted 5 cheese blend with pico de gallo and chips
Add Blackened Shrimp \$4
Add Lump Crab \$8

Greek Fisherman's Caps \$8

Crispy Fish Sliders with Parmesan cheese, Greek dressing with feta cheese, pico, slaw and dipper fries

Buddy's Boudin Balls \$8

Hot & Smokey! shrimp & pork seasoned rice with chopped serrano peppers and Almighty Good Sauce

Bam Bam Shrimp \$9

Coconut crusted fried shrimp bites tossed in a sweet chili and Gojulang pepper sauce

Spicy Shrimp in Garlic Crisp \$9

Shrimp sauteed in garlic crisp, chili sauce, butter, & a hint of lemon

Blue Crab Rangoons \$10

Texas Blue Crab meat, cream cheese, wonton wrappers, sweet and spicy dipping sauce

Light Hearted Lettuce Wraps \$10

Asian inspired spiced & diced fish and shrimp, butter lettuce, chopped veggies and Hoisin sesame dipping sauce

Mexican Street Corn Shrimp Dip \$10

Roasted street corn kernels, shrimp, cheese, crema, peppers, spices and chips

Hot or Cold Peel & Eat Shrimp \$10

3/4 Lb. Spicy Hot or Ice Chilled.
Add corn & potatoes \$2

Fried Ribs \$10

4 ea. chicken fried baby back ribs with twisted fries, sausage gravy & gojulang sauce

Black Jack Bread \$10

18" French Bread slathered in garlic butter, melted mozzarella cheese, blackened shrimp & andouille sausage with a marinara drizzle

Seafood Nachos \$12

Chimichurri grilled fish and shrimp pieces diced and layered on tri color corn chips with Asiago cheese, Jack cheese and taco crema

American Red Snapper & Gulf Shrimp Ceviche \$14

A half order of our Dinner portion Ceviche in orange, pineapple, lime juices, jalapeno, cucumber, avocado pico de Gallo, Mexi-slaw with chips

