

Elliott's Progressive Oyster Happy Hour

Monday-Friday 3pm - 6pm

Great Wines to Pair with Oysters

Wine

House Chardonnay 5
Washington

House Cabernet Sauvignon 5
California

Beer

Coors light, Coors.4

“Cold Beer” Pilsner, Farmstrong.5

ESB, Red Hook.5

Cocktails

Starry Night. 7

Vandori Prosecco italian wine, splash of limoncello, twist of lemon.

Pier Margarita 6

Tequila, triple sec and fresh lime sour

Dark & Stormy 6

Gosling's dark rum and ginger beer

Chef's Selection Oysters*

3-4 pm ----- \$1.50

4-5 pm ----- \$2.00

5-6 pm ----- \$2.50

Limit one dozen per person, maximum three dozen per table, per order.

Featured Food

Coconut Sea Bass Cheeks 4
Toasted coconut, sea bass cheeks, srirachi aioli.

Mussel Stew 4
Penn cove mussels, herb cream, ciabatta croutons.

Blackened Fish Taco 4
Tomatillo mayo, medium salsa, corn tortilla.

Calamari. 3
Seasoned flour, lemon-garlic aioli.

Tequila Mussels 4
Penn Cove mussels, cilantro, jalapeño cream.

Pesto Salmon Slider 4
Basil pesto, ciabatta bread, tartar sauce, tomato.

*Consuming raw or under cooked meats, poultry, seafood, shellfish or eggs may increase your risk of foodborne illness.

2% surcharge will be added to each guest check to cover employer mandates.
This is not a gratuity for services provided by employees.

Chateau Ste Michelle Sauvignon Blanc, Columbia Valley, WA

Offers bright fruit character of melons and herbs. This wine is a favorite with oysters.

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Chateau de la Cantrie Muscadet, Sevre et Maine, France

Fresh, zesty and easy-drinking, this bottling of Melon de Bourgogne from the Atlantic side of the Loire Valley offers up melon and citrus flavors with a hint of brininess. A failsafe pairing with shellfish.

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Foris Pinot Blanc, Oregon

Racy and mineral laden with tart flavors of green apple, cucumber and persimmon. Delicate aromas of Asian spice enhance the minerality and linger on the finish.

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