

Elliott's Progressive Oyster Happy Hour

Monday-Friday 3pm - 6pm

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 Prawns 4
Coconut-panko breaded prawns, sweet chili sauce.

Sweet Potato Fries 4
Parmesan cheese, house BBQ sauce.

Jerk Seasoned Fish Taco 4
Avocado mousse, pickled mango, corn tortilla.

Calamari 4
Seasoned flour, lemon-garlic aioli.

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

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

*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.

Great Wines to Pair with Oysters

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.

10

Wine

Hogue Chardonnay 5
Columbia Valley

O Wines Red Blend 5
Columbia Valley

Beer

Coors light, Coors 4

"Cold Beer" Pilsner, Farmstrong 5

Cocktails

Pier Passion Punch 6
Don Q Pasion fruit rum, orange juice, pineapple juice.

Pier Margarita 6
Tequila, triple sec and fresh lime sour

Dark & Stormy 6
Gosling's dark rum and ginger beer lemonade.