

Oyster Wines

**CHATEAU STE. MICHELLE
SAUVIGNON BLANC** 9

Columbia Valley

Offers bright fruit character of melons and herbs.

**CHÂTEAU DE LA CANTRIE
MUSCADET,** 8

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.

FORIS PINOT BLANC 10

Oregon

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

Wine

HOGUE CHARDONNAY 5

Columbia Valley

O WINERY RED BLEND 5

Columbia Valley

Beer

COORS LIGHT 4

“COLD BEER” PILSNER, 5

Oyster Happy Hour

Monday—Friday 3pm - 6pm. Chef's Selection.

3-4pm | \$1.50

4-5pm | \$2.00

5-6pm | \$2.50

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

Small Plates \$4

COCONUT PRAWNS

Coconut-panko breaded, sweet chili sauce.

PESTO SALMON SLIDER

Basil pest, ciabatta bread, tartar sauce, tomato.

SONORAN SEASONED FISH TACO

Avocado mousse, pickled jalapeño, corn tortilla.

CALAMARI

Mama Lil's peppers, sesame-plum sauce.

TEQUILA MUSSELS

Penn Cove mussels, cilantro, jalapeño cream.

Cocktails \$6

KENTUCKY MULE

Bourbon, ginger beer, lime juice.

PIER MARGARITA

Tequila, triple sec and fresh lime sour.

RASPBERRY GIN FIZZ

Aloo gin, fresh raspberry puree, ginger ale.

** 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.