

## 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 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.

### KETTMEIR PINOT BIANCO 10

*Alto Adige, Italy*

Dry, with good acidity and delicate minerality. Aromas of Wisteria and green apples.

## Wine

### HOGUE CHARDONNAY 5 *Columbia Valley*

### CUSUMANO MERLOT 5 *Italy*

## 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

### PESTO SALMON SLIDER

Basil pesto, ciabatta bread, tartar sauce, tomato.

### SONORAN SEASONED FISH TACO

Avocado mousse, pickled jalapeño, corn tortilla.

### EGG FU YUNG

Smoked mussels, fermented black bean sauce, egg batter, green onion.

### 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.*