

# happy hour

## *cold bar*

**Raw Oysters\*** EAST COAST 2.50 EACH / GULF 1.50 EACH  
served with mignonette & cocktail sauce  
half dozen minimum

**Broiled Oysters\*** 4 EACH  
broiled gulf oyster served with remoulade and  
cajun crackers half dozen minimum of four

**Mussels 19**  
shallot, garlic, white wine, butter, fresh herbs

**Beets & Blue 14**  
roasted beets, gorgonzola cream, candied pistachios,  
maple lemon vinaigrette, crispy bread crumbs, lemon zest,  
pea shoots

**Whole Grilled Artichoke 16**  
fresh herbs, lemon aioli

**Deviled Eggs 1 EACH**  
horseradish, crispy fried chicken, maple drizzle

**Seasonal Burrata 19**  
prosciutto, fig compote, arugula, saba, lemon zest, hazelnuts

**Mediterranean Lamb Meatballs 18**  
feta, mint, pine nuts, pomodoro, grilled sourdough

**Whipped Feta 16**  
warm tomato confit, thyme, balsamic, grilled sourdough

**Cajun Hot Crab Dip 22**  
jumbo lump crab, saltine crackers & tabasco

**Classic Burger\* 12**  
house-ground beef, cheddar, caramelized onions, aioli,  
relish pickles, lettuce, tomato with hand-cut fries

**Caesar Salad\* 8**  
romaine, hearts of palm, fried capers, croutons,  
parmigiano-reggiano

**Hand Cut French Fries 8**  
with garlic aioli

## *cheers!*

1/2 PRICE SELECT COCKTAILS

\$8 SELECT WINES

\$10 HOUSE MARTINIS

HH LIBATIONS 11AM - 5:30PM DAILY

HH BITES 3PM - 5:30PM DAILY

RESTAURANT & BAR  
**RELISH**

\*Consuming raw or undercooked meats, poultry, seafood, or eggs may increase your risk of food borne illness  
20% gratuity will be added for parties of six or more

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*Treat Yourself*