

# happy hour

*cheers!*

1/2 PRICE SELECT COCKTAILS

\$8 SELECT WINES

\$10 HOUSE MARTINIS

\$12 PREMIUM MARTINIS

## *oysters*

\$1 GULF    \$2 EAST    \$3 BROILED

### **Raw Oysters\***

served with mignonette & cocktail sauce  
half dozen minimum

### **Broiled Oysters\***

pernod, creamed spinach, parmesan served with  
remoulade and cajun crackers  
half dozen minimum

### **Fried Green Tomatoes 10**

buttermilk aioli and herb salad

### **Whole Grilled Artichoke 16**

fresh herbs, lemon aioli

### **Deviled Eggs 1 EACH**

horseradish, crispy fried chicken, maple drizzle

### **Seasonal Burrata 20**

pickled peaches, heirloom tomato, gooseberries, arugula,  
prosciutto, croutons, saba

### **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

### **Snapper Crudo\* 18**

strawberry mignonette, hazelnuts, jalapeño, lime zest

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*