

# 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\*

broiled gulf oyster served with remoulade and  
cajun crackers half dozen minimum of four

### 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

peach bruschetta, burrata, arugula, prosciutto, gooseberry

### 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*