HAPPY HOUR

HH LIBATIONS 11AM - 5:30PM DAILY | HH BITES 3PM - 5:30PM DAILY

$10	$8	$10	$14
SELECT COCKTAILS	SELECT WINES	HOUSE MARTINIS	RELISH MARTINIS

DEVILED EGGS 1 EACH
horseradish, crispy fried chicken, maple drizzle

TUNA TARTARE* 24
ahi tuna, tomato relish, avocado, quinoa, tomato, cucumber, fried capers

WHOLE GRILLED ARTICHOKE 15
fresh herbs, lemon aioli

SEASONAL BURRATA 15
prosciutto, cherry-fig compote, arugula, champagne vinaigrette, candied walnuts

MEDITERRANEAN LAMB MEATBALLS 16
feta, mint, pine nuts, pomodoro, grilled sourdough

WHIPPED FETA 10
warm tomato confit, saba, basil, grilled sourdough

SMOKED BEEF CARPACCIO* 18
sliced tenderloin, fried capers, parmesan, spicy mustard, arugula, lemon

HAND CUT FRENCH FRIES 7
with garlic aioli

CAESAR SALAD* 8
little gem, hearts of palm, fried capers, croutons, parmigiano-reggiano

CAJUN HOT CRAB DIP 26
jumbo lump crab, three-cheese blend, saltine crackers & tabasco

CLASSIC BURGER* 15
freshly ground beef, cheddar, caramelized onions, aioli, relish pickles, lettuce, tomato, toasted brioche

BEETS & BLUE 15
roasted beets, gorgonzola cream, candied pistachios, arugula, maple lemon vinaigrette, crispy bread crumbs, lemon zest

OYSTERS

$1.5 GULF	$2.5 EAST	$3.5 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

RELISH RESTAURANT & BAR

*Consuming raw or undercooked meats, poultry, seafood, or eggs may increase your risk of foodborne illness.

20% gratuity will be added for parties of six or more.


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