



**Wednesday, November 22<sup>nd</sup> 2017**

**Happy Hour**

**4:00 – 6:00 (Bar Only)**

**Raw Bar Buck A' Shuck**

**Malpeque Oyster's (P.E.I., Canada)**

**Shareable**

**Beer Battered Haddock Fish & Chips w/ House Tartar – \$8**

**P.E.I. Mussels w/ Black Pepper Cream & Sundried Tomato (1lb) – \$8**

**Tempura Fried Shrimp w/ Citrus Soy Sauce – \$7**

**85 Main Chicken Wings (5) -- \$7**

**85 Main Shrimp, Chorizo & Clam Stuffie w/ Chipotle Aioli (1) – \$5**

**Sushi**

**Spicy Salmon Crunch Roll -- \$7**

**Salmon, Cream Cheese & Cucumber inside**

**Tempura Flake & Spicy Mayo outside**

**Beer Specials**

**Bud Light (16oz Aluminum Bottle) -- \$3**

**Stony Creek "La Garza" Mexican Style Lager (12oz Can) – \$3**

**Blue Point "Toasted Lager" (16oz Can) – \$4**

**Blue Point "Mosaic" Session IPA (16oz Can) – \$4**

**Goose Island IPA (16oz Can) – \$4**

**Wine Specials**

**Cambria Estate Chardonnay -- \$7**

**California (2015)**

**Glass Mountain Cabernet -- \$7**

**Chili (2014)**

**Drink Specials**

**Berry Happy Mule -- \$7**

**Red Berry Vodka, Local Ginger Beer, Local Black Currant Juice & Fresh Lime**

**Spiced Up Sangria -- \$7**

**Captain Morgan Spiced Rum w/ Our House Red Sangria & Fresh Fruit**

**French Toast Shot -- \$4**

**Ciroc French Vanilla Vodka, Walnut Liqueur, Cinnamon & Cream**



**OUR HAPPY HOUR MENU  
CHANGES WEEKLY!!**

**COME BE HAPPY WITH US!!!**

**EVERY WEDNESDAY  
4 - 6 PM (Bar Only)**

**\*\*This menu is subject change at any time prior to 4 pm on the date shown**

**\*\*Happy Hour Menu is first come first serve while supplies last**