



Happy Hour Menu

Sunday thru Friday 2:30pm – 6:30pm

Saturday 4pm – 6:30pm

*** Dine In Only ***

Bar Bites / 9

***Classic Peruvian Style Ceviche**

Habanero, Red Onion, Fresh Lime, Cancha Corn

Ceiba Crab & Shrimp Nachos

Pepper Jack Cheese, Pickled Jalapeños

Black Angus Cheeseburger Sliders

Cheddar Cheese, Bacon Jam, A.P. Sauce

Blackened Fish Tacos

Fresh Flour Tortilla, Pickled Vegetable Slaw

Chesapeake Bay Fish Fry

Old Bay Tartar Sauce

***Crudo "Spoons" of the day**

Simple Green Salad

Mixed Greens, Champagne Vinaigrette

Red Tiger Curry Mussels

Coconut Milk, Galanga, Lemon Grass

Roasted Heirloom Beet Salad

Clementine, Baby Greens, Feta Cheese, Spiced Almond Vinaigrette

***Spicy Salmon Maki Roll**

Pickled Ginger & Wasabi

Shrimp & Pork Potstickers

Szechuan Chili Oil, Chinese Sweet Soy & Black Vinegar

***Bloody Mary "Oyster Shooters"**

Old Bay Spiced Rim

** These Are Raw or Undercooked Items. Consuming Meats, Poultry, Seafood or Shellfish May Increase Your Risk of Food Borne Illness, Especially If You Have Certain Medical Conditions. Please Let Your Server Know About All Allergies or Food Restrictions.*

Specialty Cocktails / 6

Hurricane

Our Version of the Infamous New Orleans Cocktail with Light + Gosling's Dark Rum

Margaritas De Casa

Traditional, Mango, or Pomegranate

Moscow Mule

Vodka, House Sweetened Lime Juice, Gosling's Ginger Beer

Dark & Stormy

Gosling's Dark Rum, Gosling's Ginger Beer, Fresh Lime Wedge

Draft Beers / 6

Devils Backbone Vienna Lager

Alewerks Chesapeake Pale Ale

Mustang Sally Potomac Pilsner

Stone Mexican Lager

Stella Artois

Wine / 6

Vista Point Chardonnay

13 Degrees Celsius Sauvignon Blanc

Segura Viudas Cava

Coastal Vines Pinot Noir

Vista Point Cabernet Sauvignon