

OYSTERCATCHERS

HAPPY HOUR MENU

Available in Lounge & Bar Sunday-Thursday 5:00pm-7:00pm

BEVERAGES

\$8 Select Cocktails | \$8 House Wines | \$5 Select Beers

OYSTERCATCHER SHOOTER 8

Vodka, Cocktail Sauce, Horseradish, Black Pepper, Salt Rim
Garnished With A Shucked Oyster

CUCUMBER MARTINI 8

Vodka, Elderflower Liqueur, House Syrup, Lemon, Mint, Cucumber

BLOOD ORANGE MARGARITA 8

Tequila, Aperol, Blood Orange Syrup, Pineapple Juice, Lime, House Syrup

PASSION FRUIT SPRITZ 8

Lillet Blanc Liqueur, Passion Fruit Syrup, Prosecco, Fever-Tree Club Soda

APPETIZERS

BUCK A SHUCK CHILLED OYSTERS 1

Oyster On The Half Shell With Horseradish Cocktail & Lemon
12 Oysters Per Guest Limit

GULF GOLD SHRIMP COCKTAIL 14

Alabama White Sauce, House Cocktail, Lemon

SALMON CRUDO 12

Peach Ponzu, Avocado Sorbet, Jalapeno

BEEF TARTARE 12

Horseradish, Dukkah, Sourdough Crisps

CHEF'S CEVICHE 10

Chef's Daily Creation, Local Fish, Seasonal Produce, Plantain Chip

HEARTS OF PALM 'CEVICHE' 11

Avocado, Cashew Leche, Sea Asparagus, Rice Chip



18% GRATUITY IS ADDED TO PARTIES OF SIX OR MORE

CONSUMING RAW OR UNDERCOOKED MEATS, POULTRY, SEAFOOD, SHELLFISH, OR EGGS MAY INCREASE YOUR RISK OF FOODBORNE ILLNESS, ESPECIALLY IF YOU HAVE CHRONIC ILLNESS OF THE LIVER, STOMACH, OR BLOOD OR HAVE IMMUNE DISORDERS, YOU ARE AT GREATER RISK OF SERIOUS ILLNESS FROM RAW OYSTERS, AND SHOULD EAT OYSTERS FULLY COOKED. IF UNSURE OF YOUR RISK, CONSULT A PHYSICIAN