

Happy Hour Menu

Monday-Friday

4pm-6pm

\$1 Gulf Oysters

\$8 Bar Bites

SHRIMP CORN DOGS

Sambal Remoulade, Sorghum Glaze

CHICHARRONES

Rosemary's Salt, H&H Sauce, Charred Lime

THAI CURRY MUSSELS

Steamed with Sake, Kaffir Lime, Green Papaya

TUNA POKE

Compressed Watermelon, Red Onion, Aji Panca, Citrus Soy, Micro Cilantro

KOREAN-STYLE FISH TACOS

Red Curry, Kimchi Slaw, Avocado, Hearts of Palm

FRIED OYSTERS

Horseradish Cream, Charred Corn & Tomato Relish

HOLLEY'S WAGYU BEEF SLIDERS

Bourbon Ketchup, Pale Horse Mustard, Fries

SEAFOOD CEVICHE TOSTADA

Octopus, Snapper, Avocado Puree, Shaved Radish, Campechana Sauce

DAVE'S REDFISH CHILI

Roasted Corn, Peppers, Navy Beans, Avocado, Masa Crackers

\$8 Specialty Cocktails

SOUTHERN OLD FASHIONED

Nectarine Infused Bourbon, Honey, Angostura Bitters

PEACH PUCKER

Bourbon, Lemon, Peach, Simple Syrup, St. Germain

SIR LANCELOT

Cherry-Infused Bourbon, Rittenhouse Rye, Mint, Lime

THE BLOODLINE

Cucumber-Infused 1876 Vodka, Simple Syrup, Lemon Juice, Soda

HOLLEY'S FISH HOUSE PUNCH

Kracken Rum, Hennessy, Peach Brandy, Lemon

OYSTER SHOOTER

French 75 OR Catch Your Rye OR Bloody Mary

Wine

\$7 Glass/ \$20 Bottle

Veuve du Vernay – Brut

Two Oceans – Chardonnay

Leese-Fitch – Pinot Noir

\$5 Draft Beer

To-Gose – Abita

Sidewinder – Revolver

Blue Testament – Back Pew

General Zargoza – Gollad