

HAPPY HOUR IN THE LOUNGE

MONDAY – FRIDAY, 3PM - 6PM

SUSHI ROLLS

SHRIMP TEMPURA	8
<i>cucumber, ginger mayo</i>	
SPICY SALMON	8
<i>avocado, cucumber, chili mayo</i>	
ACAPULCO	8
<i>ahi tuna, avocado, jalapeño</i>	
DRAGON	12
<i>shrimp tempura, king crab, avocado, cream cheese</i>	
VEGETABLE	6
<i>avocado, cucumber, asparagus, red bell peppers</i>	
SPICY TUNA	9
<i>cucumber, chili mayo</i>	
CALIFORNIA	11
<i>king crab, avocado, cucumber</i>	
RAINBOW	12
<i>spicy tuna, salmon, avocado</i>	

APPETIZERS

BURRATA BRUSCHETTA - roasted tomatoes, balsamic, arugula	6
CRUNCHY MUNCHY SHRIMP - lightly fried, spicy rémoulade sauce.....	9
SWEET & SPICY FRIED CALAMARI - chili sauce, peppadew peppers, pepperoncini.	10
MARYLAND SHORE LUMP CRAB CAKE - mustard sauce, arugula salad	11
JUMBO GULF SHRIMP COCKTAIL - cocktail sauce, spicy rémoulade	11
SEARED-SESAME AHI TUNA - avocado, taro chips, <i>seaweed salad, soy-ginger vinaigrette</i>	12
ALASKAN KING CRAB COCKTAIL - mustard sauce, cocktail sauce	12

* = Gluten Free dishes

04/17

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DRAFT BEER

4.00 each

STELLA ARTOIS

LAGUNITAS IPA

BELL'S SEASONAL DRAFT

3 FLOYDS BEWING CO "ROTATIONAL"

WINES BY THE GLASS

6.00 each

SANTA CRISTINA PINOT GRIGIO

italy

TANGLEY OAKS MERLOT

napa valley

JUSTIN SAUVIGNON BLANC

paso robles

TRAPICHE MALBEC

mendoza

SIGNATURE COCKTAILS

8.00 each

* MOSCOW MULE

*tito's vodka, ginger beer,
lime*

PINEAPPLE MARGARITA

*el jimador silver tequila,
cointreau, pineapple*

REEL OLD FASHIONED

*jim beam, simple syrup,
bitters, soda water*

* = Gluten Free dishes

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