

# HAPPY HOUR IN THE LOUNGE

MONDAY – FRIDAY, 3PM - 6PM

## SUSHI ROLLS

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

## APPETIZERS

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

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