

ADMIRAL'S HOUR

MONDAY - FRIDAY
5-6PM
IN BAR AREA ONLY

SMALL BITES

\$7

BLACKENED FISH TACOS

CREOLE RÉMOULADE, CABBAGE SLAW, PICO DE GALLO, AVOCADO

PARMESAN TRUFFLE FRIES

CRISPY SHRIMP TACO

CABBAGE SLAW, PICO DE GALLO, AVOCADO AIOLI

\$8

TOGARASHI GRILLED SHRIMP

CABBAGE SLAW, THAI PEANUT SAUCE

FRESH OYSTER TRIO

CHEF'S SELECTION, FRESHLY SHUCKED, MIGNONETTE

CRISPY FRIED CALAMARI

CHEF'S SEASONAL DIPPING SAUCE

GRILLED OYSTERS ROCK

SPINACH PERSILLADE, TENDER BELLY BACON, PARMESAN

BLISTERED SHISHITO PEPPERS

TOGARASHI DUSTED, CREAM CHEESE FONDUE

\$9

FILET MIGNON SLIDERS

BEEF TENDERLOIN, CARAMELIZED ONIONS, BLEU CHEESE BUTTER

STEAMED MUSSELS

BIG BITES

JUMBO COCKTAIL SHRIMP \$4 EACH

CRAB & ARTICHOKE DIP \$13

RUSTIC BREAD

FISH & CHIPS \$15

MATCHSTICK FRIES

SHRIMP & GRITS \$17

JUMBO SHRIMP, CREAMY WHITE CHEDDAR GRITS

SEAFOOD CHOPPED SALAD \$20

CRAB, SHRIMP, OLIVES, FETA CHEESE & GREEK VINAIGRETTE

*CONTAIN (OR MAY CONTAIN) RAW OR UNDERCOOKED INGREDIENTS.
THERE IS A RISK ASSOCIATED WITH CONSUMING RAW OYSTERS OR ANY OTHER RAW PROTEIN. IF YOU HAVE ANY CHRONIC ILLNESS OF THE LIVER, STOMACH, BLOOD, OR HAVE ANY IMMUNE DISORDER, YOU ARE AT GREATER RISK OF FOODBORNE ILLNESS FROM RAW PROTEINS, SO YOU SHOULD EAT THEM FULLY COOKED.

353041

DEN 12/18

ADMIRAL'S HOUR

MONDAY - FRIDAY
5-6PM
IN BAR AREA ONLY

\$5 DRAFT BEER

AVERY "WHITE RASCAL" BELGIAN-STYLE WHITE ALE
ODELL "RUPTURE" FRESH GRIND ALE
OSKAR BLUES "PINNER" THROWBACK IPA

\$7 WINES BY THE GLASS

14 HANDS MERLOT
PEBBLE LANE CABERNET SAUVIGNON
PEBBLE LANE CHARDONNAY
LOLAILO SANGRIA
GABBIANO "CAVALIERE D'ORO" PINOT GRIGIO
BEX RIESLING
CALABRIA "PRIVATE BIN" MOSCATO
MASCHIO PROSECCO
PEBBLE LANE PINOT NOIR

\$8 SPECIALTY DRINKS

PROSECCO SANGRIA
CAPTAIN MORGAN SPICED RUM MACERATED WITH FRESH STRAWBERRIES
AND CUCUMBERS, TOPPED WITH MASCHIO PROSECCO

PERFECT BACARDI MOJITO
BACARDI SUPERIOR RUM, FRESH MINT, FRESH LIME JUICE AND SIMPLE SYRUP,
TOPPED WITH CLUB SODA

MOSCOW MULE
NEW AMSTERDAM VODKA, FEVER-TREE GINGER BEER, FRESH LIME JUICE

\$9 SPECIALTY MARTINIS

CAMARITA
CAMARENA SILVER TEQUILA, PATRÓN CITRÓNGE ORANGE LIQUEUR,
FRESH LIME JUICE, SIMPLE SYRUP

OCEANAIRE 2.0
OUR SIGNATURE COCKTAIL MADE WITH HAVANA CLUB AÑEJO BLANCO RUM,
DOMAINE DE CANTON GINGER LIQUEUR, FRESH LIME JUICE, MONIN BANANA
SYRUP, AND SENIOR & Co. GENUINE BLUE CURAÇAO

KETEL COSMO
KETEL ONE CITROEN VODKA, PATRÓN CITRÓNGE ORANGE LIQUEUR,
CRANBERRY JUICE, FRESH LIME JUICE, SERVED WITH A LEMON TWIST

JAMES BOND MARTINI
NEW AMSTERDAM GIN & VODKA, AND A HALF-MEASURE OF LILLET BLANC