

Weekday Happy Hour Features

M o n d a y - F r i d a y
4 p m - 6 p m

Lounge and Bar only

Patio if weather permitting

\$4 All Draft Beer \$7 House Wine by the Glass

\$5 Cocktails
no modifications or substitutions

Deep Eddy's Happy Hour Mule

Your choice of Lime, Blackberry or Peach, served with lime juice & ginger beer

House Margarita

Astral Blanco Tequila, Triple Sec, Lime Juice & Agave

Aperol Spritz

Aperol, Soda Water & Sparkling Wine

Old Fashioned

Evan Williams Black Bourbon, Bitters and Simple Syrup

French 75

Blue Coat Gin, Simple Syrup, Lemon Juice & Sparkling Wine

Last Wave

Malibu Rum, Blue Curaçao, Pineapple Juice, & Coconut Puree

Food

Oyster Romanov - \$3 per oyster

Oyster Half shell w/ crème fraîche, caviar & chive

Hushpuppies - \$6

Corn Hushpuppy basket w/ honey butter

Oysters on the Half Shell - \$1 per

<u>oyster</u>

Served with cocktail sauce

Broiled Oyster- \$2 per oyster

Rockefeller & Motoyaki

Tide Water Twinkies - \$3 each

Bacon Wrapped Crab Stuffed Jalapeno w/

Old Bay Wings - \$1 per wing

Bone in wings tossed in Old Bay and Served with a side of Ranch

Crab & Pimento Cheese Dip - \$9

House MD Crab & Pimento Cheese Dip served with Ritz crackers

Steamed Spiced Shrimp - \$8

1 pound of Steamed Shrimp served with house made Cocktail Sauce

NO MODIFICATIONS OR SUBSTITUTIONS

* Consuming raw or uncooked food increases the chance of food borne illness On Parties of 6 or more we respectfully add a 20% gratuity