

HAPPY HOUR

From The Bar

\$7 Select Mixed Drinks

\$5 Off Specialty Cocktails

\$10 House Martini/Rocks

\$4 Bottles and Seltzers

\$5 Drafts

Michelob Ultra, Riptide Blonde Ale, Stella Artois
and Coppertail Free Dive IPA

\$5 Off 6oz Tap Wines

From The Kitchen

Pimento Cheese Cornbread \$10
two of our classics together

Curry-Dusted Cauliflower \$10
flash fried, yuzu koshu aioli

✿ **½ Dozen Chilled East Coast Oysters \$15**
mignonette & cocktail sauce

✿ **Oysters & Bubbles \$15**
3 oysters & a glass of Prosecco

Baked Oysters Alciatore \$15
cream, spinach, bacon, pernod, citrus beurre blanc

Crispy Fried Oysters \$15
bayou remoulade

Shrimp Cocktail \$15
gulf shrimp, classic cocktail sauce

Classic Steamed Mussels \$15
fresh herbs, Polish kielbasa, rich wine herb butter broth

The Southern Collection \$15
pimento cheese, bread & butter pickles, smoked fish dip

The Signature Claw Bar Burger \$15
brisket blend, pimento cheese, bacon, butter lettuce,
pickles, pickled red onion, house sauce, brioche bun,
french fries

Street Corn Caesar \$15
spiced pepitas, romaine, cilantro,
blistered corn, cotija cheese, chipotle caesar dressing

✿ Consuming raw or undercooked meats, seafood, or shellfish may increase your risk of foodborne illness. Before placing your order, please inform your server if a person in your party has a food allergy. There is a risk associated with consuming raw oysters. If you have chronic illness of the liver, stomach or blood or have immune disorders, you are at a greater risk of serious illness from raw oysters, and should eat oysters fully cooked. If unsure of your risk, consult a physician

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