

# HAPPY HOUR

## *From The Bar*

**\$7** Select Mixed Drinks

**\$5 Off** Specialty Cocktails

**\$10** House Martini/Rocks

**\$5** 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*

✿ **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*

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

**The Signature Claw Bar Burger \$15**  
*pickled red onion, Claw Bar sauce,  
lettuce, bacon, house pickles, pimento  
cheese*

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

**Crispy Calamari & Rock Shrimp \$15**  
*pickled fresno, tempura jalapeños,  
citrus soy aioli, green tobiko*

✿ 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