

# 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 Turtle Season Hazy 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, fries*

**Fish Tacos 15**  
*blackened fish of the day, datil pepper sauce,  
micro cilantro, pico de gallo, guacamole*

**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*