



Monday-Friday
3:00 to 6:00 pm

TODAY'S \$2 OYSTERS

BLUE POINT VIRGINIA

served with mignonette and cocktail sauce

4

TUNA TARTARE

avocado and crostini

6

"DEVILED" SHRIMP

poached shrimp stuffed with deviled egg, herb aioli

190

DOM PERIGNON GRANDE SHELLFISH TOWER

"for the table"

bottle of Dom, half dozen oysters, 6 shrimp, king crab legs, half lobster & steamed mussels

5

POUTINE

mornay, truffle, bacon, sunny up egg

6

CHICKEN WINGS

Creole seasoned, chermoula glaze, tzatiki

WALLEYE FINGERS

Moroccan spice, slaw, lime yogurt sauce

7

POISSON TACOS

fried halibut, corn relish, lime

BEER STEAMED MUSSELS

chorizo, shallot, garlic confit, red pepper flake, Kronenbourg, herb butter, grilled ciabatta



MARTINIS 13

SMOKIN' SALUT COSMO
*Citron vodka, triple sec,
Tattersal cranberry, pomegranate*

FRENCH RIVIERA
Bacardi Limon, blackberry, mint

POOL BOY
Absolut Ruby Red, Stoli Vanilla, Blood Orange

COCKTAILS 12

MINNESOTA MULE
Prairie Vodka, Gosling's ginger beer, lime

MARGARITA AU POIRVE
*Sauza Silver Tequila, sour, Grand Marnier,
jalapeño pepper, lime*

MANFASHION
*Knob Creek bourbon, Tattersal sour cherry,
bourbon cherries*

MOCKTAILS 5

non-alcoholic cocktails

PEACH GINGERINI
peach purée, ginger beer, soda

BLACKBERRY LEMONITO
lemonade, mint, blackberry, soda

SPARKLING PUNCH
orange, pomegranate, cherry, simple syrup, soda

SPARKLING WATER

PERRIER 5

Happy Hour Drinks

CHAMPAGNE COCKTAILS

FRENCH 76 *Gin, Prosecco, lemon juice, lemon bitters, simple syrup 9*

LIAISON *Grey Goose La Poire, Cava, pineapple & cranberry juices 9*

LE PAMPLEMOUSSE *Tattersall Grapefruit, Cava, St. Germaine, GFJ . 9*

5

Select tap beers, well drinks,

Augey Bordeaux rosé, red & white house wine

WHITE WINE SPRITZER ~

house white, ginger beer & lime,

HAPPY HOUR BUBBLES

6

Segura Viudas Cava

Primaterra Prosecco

OTHER BUBBLES BY THE GLASS

<i>Crémant Gérard Bertrand</i>	10	<i>Veuve Demi Sec</i>	18
<i>Roederer Brut</i>	15	<i>Moet Chandon Vintage Brut</i>	20
<i>Scharffenberger Rosé</i>	15		

MONTHLY FEATURED ROSÉ

HESS SHIRTAIL RANCHES ROSE, NAPA VALLEY, CA 12 / 46
*54% Petite Sirah, 23% Syrah, 12% Grenache & 7% Mourvedre. Lightly salmon
tinged in color, this wine is vibrant and juicy with a burst of fresh berry aromatics.*

HOUSE WINE

ACCEPTABLE (DECENT)
GLASS 7.5 BOTTLE 26

RED *California Merlot*
WHITE *California Pinot Grigio*

BON (GOOD)
GLASS 8.5 BOTTLE 30

RED *California Cabernet*
WHITE *California Chardonnay*

ROSÉ

Champs de Provence, FR 12 Chateau de Campuget, FR 13

DRAFT BEERS

<i>Bent Paddle Golden IPA</i>	5	<i>Stella Artois</i>	5
<i>Kronenbourg 1664</i>	5	<i>Bell's Oberon</i>	5
<i>Fulton Lonely Blonde</i>	5	<i>Surly Furious</i>	5

BOTTLED BEERS

<i>Michelob Golden</i>	5.5	<i>La Fin Du Monde</i>	7
<i>Rush River Amber Ale</i>	7	<i>Loon Juice Cider</i>	7
<i>Bell's Two Hearted IPA</i>	7	<i>O'Douls Amber N/A</i>	6