

**RAW OYSTERS**

Old Salt (DE) & Peachtree (VA) oysters with lemon, crackers & cocktail sauce. half doz \$18. • dozen \$30.

**CLAM STRIPS**

lightly floured & flash fried clam strips with cocktail sauce & lemon. \$15.

**TEQUILA LIME SCALLOPS**

u15 all natural scallops pan seared over cilantro garlic rice with sauteed peppers, onions, corn, guajillo salsa and chipotle lime butter. \$32. ©

**FISHERMAN'S PLATTER**

beer battered cod, fried shrimp, and clam strips, with fries, slaw, corn fritters with tartar sauce & lemon. \$29

**PORK SHANK AL PASTOR**

1.5lb bone in Duroc pork shank grilled and slow braised in guajillo and pasilla red sauce, served over cilantro garlic rice, beans, spicy pineapple and mango pico de gallo, cilantro and crispy brussels sprouts. \$32.

**FRIDAY FEATURES:**

*Ford's Gin Martini \$10. • Gin Maré Martini \$10.*

**\$5 'TILL GONE:**

*Jameson Black Barrel shot / Basil Haydens Bourbon shot / Art History Vienna Lager 16oz*

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