

# APRÉS BEACH HAPPY HOUR

5:30–6:30 IN THE BAR/LOUNGE

<b>TRIO OF DIPS~</b> Piquillo Pepper and Feta, Hummus, Kalamata Olive & Goat Cheese Tapanade, Flat Bread .....	4
<b>PRINCE EDWARDS ISLAND MUSSELS CORFU~</b> Roasted Tomatoes, Basil, Feta & Tuscan Bread .....	7
<b>FRITO MISTO~</b> Crispy Snapper, Scallops, Oysters and Calamari with Spicy Saffron Aioli .....	8
<b>JUMBO LUMP CRAB CAKE~</b> Sweet Taragon Cream Corn & Whole Grain Mustard Aioli .....	8
<b>CALIZA SALAD~</b> Greens, Kalamata Olives, Grape Tomatoes, Dill Cucumbers, lemon Feta Vinaigrette.....	5
<b>APPALACHICOLA OYSTERS (12)</b> .....	6
<b>TUNA POKE</b> .....	7
<b>SNAPPER CEVICHE</b> .....	7
<b>SHRIMP COCKTAIL (6)</b> .....	7

## WINE \$6

CHARDONNAY, *KENWOOD*, SONOMA 2009  
PINOT NOIR, *ANGELINE*, CENTRAL COAST 2009

DOMESTIC BEER \$2 / IMPORTED BEER \$2.5

## SPECIALTY COCKTAILS

STRAWBERRY LEMONADE — Strawberry-Infused Vodka, Citrus .....	6
KEY LIME MARTINI — Vanilla Vodka, Licor 43, Lime.....	6
CHOCOLATE MARTINI — Vanilla Vodka, Godiva Liqueur, Bailey’s, and Cream.....	6
THE RUBY MARTINI — Vodka, Orange Liqueur, Ruby-Red Grapefruit, and Lime.....	6
EL MEXICANO — Tequila, Agave Nectar, Lime.....	6
LEMON DROP MARTINI — Lemon-Infused Vodka, Lemon, Sugared Rim.....	6
MAUI SUNRISE — Tequila, Passion Fruit and Lime.....	6

Supporting local, sustainable, natural, and organic ingredients when possible.

Consuming raw or uncooked fish, shellfish, eggs, or meat increases the risk of food borne illness.

Please, no split checks. A 20% gratuity is applied to parties of 6 or more. A \$3 split fee is applied to all split entrées.

*A voluntary 1% fee is included in your purchase today to go toward an Arts and Entertainment Fund that provides cultural, educational, and entertainment activities for the community.*