



## HAPPY HOUR

Sunday - Thursday | 3 PM - 6 PM IN THE BAR / DINE-IN ONLY / NO OTHER DISCOUNTS APPLY

## **BITES**

BISTRO FRIES Parmesan, garlic butter, malt vinegar aioli | <del>\$13</del> \$8

CHILLED SHRIMP COCKTAIL GF house-made cocktail sauce | \$17 \$12

**CRAB TART** feta, provolone, spinach, tomato, crab, flat bread crust | <del>\$19</del> \$14

> **CALAMARI** flash fried, spicy avocado cream sauce | <del>\$19</del> \$14

OYSTERS ROCKEFELLER (5) GF Hollandaise sauce | <del>\$18</del> \$13

OYSTERS ½ SHELL (6) \*GF | \$17 \$12

SEARED RARE AHI TUNA GF seaweed salad, wasabi mayo, Asian BBQ sauce | \$20 \$15

CAJUN MUSSELS GF white wine, Cajun butter, spring onions, tomatoes | <del>\$18</del> \$13

MINI CRAB CAKES (5) Dijon mustard sauce | \$5 OFF MKT CRAB & ARTICHOKE DIP country ham, spinach, toasted ciabatta | <del>\$19</del> \$14

CHARGRILLED BURGER \* 8 oz, lettuce, tomato, Swiss, fries | <del>\$18</del> \$13

JUMBO SHRIMP TEMPURA wasabi mayo, seaweed salad, Asian BBQ sauce | <del>\$24</del> \$19

**FRIED OYSTERS** flash fried, cocktail sauce | <del>\$20</del> \$15

TEMPURA LOBSTER TAIL seaweed salad, wasabi mayo, Asian BBQ | \$20

WELL MARTINIS \$8

IMPORTED DRAFT BEER Stella Artois | \$5 **CRAFT DRAFT BEER** Hazy IPA & Narrows Ale | \$5

DRINKS

WELL COCKTAILS

\$7

HOUSE WINE \$6

DOMESTIC DRAFT BEER Miller Lite, Allagash White, & Yeungling | \$4

## DESSERT

SEASONAL CREME BRULEE \$11 \$6

Items subject to availability.

\*Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of food-borne illness, especially if you have a medical condition.