



✧ **HAPPY HOUR FOOD** ✧

SHRIMP COCKTAIL 2.25

GULF SHRIMP W/COCKTAIL SAUCE

BLACKENED SHRIMP 7

PAN-SEARED IN CAJUN SPICES, RÉMOULADE SAUCE

SPINACH-ARTICHOKE BAKE 4.5

BABY SPINACH, GRILLED ARTICHOKE HEARTS,
PARMESAN & CREAM CHEESE, CRISPY SEA SALT FLATBREAD

CHEDDAR BURGER 6.5

BRIOCHE BUN, AGED CHEDDAR

LITTLE CHRISTY 9.5

4 OZ. FILET, GULF SHRIMP, ASPARAGUS,
GARLIC MASHERS, BÉARNAISE

MEATBALL HOAGIE 5

HOUSE-MADE VEAL MEATBALLS,
BLUSH SAUCE, PROVOLONE, MIXED PEPPERS

LOBSTER & SHRIMP SALAD 6

GARLIC CROSTINI

CHEF'S WHIM FLATBREAD 6.5

CHEF SEAN'S DAILY CREATION

- PLEASE NO SUBSTITUTIONS ON HAPPY HOUR ITEMS -

JOIN US FOR HAPPY HOUR

✧ **HANDCRAFTED COCKTAILS** ✧

POMEGRANATE SMASH 4

ABSOLUT RASPBERRI VODKA, COINTREAU,
POMEGRANATE & PINEAPPLE JUICES,
SPASH OF FRESH LIME

HANGAR ONE MARTINI 4

HANGAR ONE VODKA,
SERVED UP OR ON THE ROCKS
WITH BLEU CHEESE STUFFED OLIVES

WATERSHED MANHATTAN 6

SWEET VERMOUTH,
BARREL AGED BITTERS

✧ **\$3 PERONI ON DRAFT** ✧

BOTTLED BEERS 3

BUD LIGHT COORS LIGHT
HEINEKEN MICHELOB
MILLER LITE

✧ **WINE** ✧

PROSECCO, La Marca 7

VENETO, ITALY

CHARDONNAY, William Hill 5

CENTRAL COAST, CALIFORNIA

RED BLEND, Martin Codax "Ergo" 5

RIOJA, SPAIN

3 - 6 MONDAY THRU FRIDAY