

Happy Hour Appetizers

\$6

Maryland Lump Crab Cakes

Arugula, fennel, and roasted red pepper with sherry butter and chipotle aioli

Seasonal Vegetables

With balsamic brie dipping sauce

Fried Calamari

Crispy fried calamari served with chipotle aioli and agrodolce sauce

Bistro Mussels

White wine, sweet onion, tomato, and roasted garlic mariniere with bruschetta

Amber Glazed Salmon Flatbread

With caper cream cheese, aged parmesan, wild greens, and fennel

Umami Kobe Sliders

Kobe beef mini burgers, Vermont cheddar, and Oceano's bread and butter pickles on brioche rolls

Coconut Shrimp

Jumbo shrimp rolled in shaved coconut, fried crispy and served with a spicy mustard sauce

Blue Point Oysters

Half dozen on the half shell, served with horseradish cocktail sauce & cucumber mignonette

\$8

Cheese Plate

Chef's selection of cheeses, smoked tomato ratatouille, bruschetta, oven dried tomato and goat cheese spread, spiced nuts, and berries

\$10

Blackened Big Eye Tuna

Rolls of Ahi Tuna filled with radish, shiitake mushrooms, pickled ginger, and scallions with spicy mustard sauce

Happy Hour Available in the Bar Area

Monday-Friday 4:00pm-6:30pm

Saturday 2:00pm-4:30pm

\$6 Wines By the Glass

Whites

Sparkling

Segura Viudas, Brut, Spain, n/v

Riesling

Rudi Wiest, Mosel, Germany, '12

Rosé

Minuty, Provence, France '14

Sauvignon Blanc

Infamous Goose, Marlborough, NZ, '13

Pinot Grigio

Torre di Luna, Trentino, Italy '14

Chardonnay

Albert Bichot, Macon-Village, Bourgogne, France, '13

Chardonnay

Paul Hobbs Crossbarn, Sonoma, California, '14

Reds

Brachetto

La Romantica, Piemonte, Italy, '14

Malbec

Las Acequias, Mendoza, Argentina, '11

Pinot Noir

Cloudline, Willamette Valley, Oregon, '12

Cabernet

Shannon Ridge, Lake County, California, '12

Cabernet

Cannonball, Sonoma, California, '12

Zinfandel

Motto Unabashed, California, '11

Meritage

Josh Cellars Legacy, California, '12

Beer

Bottles \$2

Bud Light, Budweiser, Bud Select, Mich Ultra

Draft \$4

Schlafly - American Pale Ale, Perennial - Saison de Lis, Stella Artois

Bud Select

Signature Martinis and Cocktails \$5 (select spirits)

Hibiscus Mojito *New*

Bacardi Rum, house-infused Hibiscus Syrup, mint, lime and club soda

Lavender Lemonade *New*

Hangar Citron Vodka, house-infused Lavender Lemonade and club soda

The Norwegian Kiwi *New*

Linie Aquavit, Pamplemousse Liqueur, house-made Kiwi Shrub and a touch of club soda

Oceano Martini *New*

St. George Citrus Vodka, Creme de Violette, St. Germain Eldeflower Liqueur and fresh lime juice

Ruby Red Cosmo

House infused grapefruit vodka, Cointreau, and cranberry juice with a sugar rim

The Virtuoso

Purus Vodka, Amaretto, sour and orange juice with strawberry and blackberry garnish

Margarita Mojito Martini

Tequila, Triple Sec, Fresh lime juice, Grand Marnier simple syrup, and mint with a salt rim

Also includes: The Cucumber Martini, Espresso Martini, and Pomegranate Martini