

# Happy Hour Appetizers

**\$6**

## **Mediterranean Hummus**

With grilled pita

## **Maryland Lump Crab Cakes**

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

## **Seasonal Vegetables**

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**

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

## **Blue Point Oysters**

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

**\$10**

## **Truffle Chicken Chantrelle Flatbread**

Buerre fondue, grilled chicken, Chantrelle mushrooms, parmesan, truffle oil

## **Coconut Shrimp**

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

## **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

Moniker, Mendocino, California, '13

## Reds

### Malbec

Las Acequias, Mendoza, Argentina, '11

### Pinot Noir

OTWC, Willamette Valley, Oregon '14

### Cabernet

Drumheller, Columbia Valley, Washington '14

### Cabernet

Cannonball, Sonoma, California, '12

### Meritage

Josh Cellars Legacy, California, '12

\*Oceano Bistro proudly serves 8 ounce wine pours, please drink responsibly

## Beer

### Bottles \$2

Bud Light, Budweiser, Bud Select, Mich Ultra

### Draft \$4

Schlafly - Pale Ale, Stella Artois, Bud Select

## Signature Martinis and Cocktails \$5 (select spirits)

### Concord 75 \*New\*

Gin, Champagne and house-made Concord Grape Shrub

### 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