



APPETIZERS

Spicy Coconut Mussels

lemongrass, cilantro

— \$9 —

Artichoke Bruschetta*

vegetable sofrito, basil

— \$8 —

Shrimp Hushpuppies

spicy remoulade

— \$8 —

Fish Tacos

daily fresh catch, pineapple salsa, lime crema

— \$7 —

*menu includes a vegetarian option

COCKTAILS

Harbor Master

gin, Canton Ginger Liqueur, simple syrup, dash of bitters, topped with grapefruit juice

— \$5 —

Fontana Candida Frascati

white Italian blend, a light, fresh wine with a dry crisp finish

— \$4 —

Trivento Reserve Cabernet Malbec

red wine from Argentina, hints of plum and dark berries with notes of oak and chocolate

— \$4 —

NON-ALCOHOLIC

Deck Hand

lime- and mint-infused simple syrup, cranberry juice, pineapple juice, topped with soda and ginger beer

— \$5 —

