

OYSTER HAPPY HOUR



FRESH **PREMIUM** OYSTERS* ON THE HALF SHELL **\$2.00**

Selection subject to change. minimum 3 oysters per order/limit 1 dozen per person

LARGE GREEN MUSSELS* ON THE HALF SHELL **\$1.25**

Miso vinaigrette, wasabi cream. minimum 3 mussels per order/limit 2 dozen per person

SASHIMI SCALLOPS* ON THE HALF SHELL **\$2.00**

Miso vinaigrette, wasabi cream. minimum 3 scallops per order/limit 2 dozen per person

FLYING FISH SPECIAL 3+3+3 FOR \$13.00

HAPPY HOUR SPECIAL

**\$ 1.00 PACIFIC
OYSTERS**

MINIMUM 6 MAXIMUM 2 DOZEN

\$5

STEAMED EDAMAME
Sea salt

CORN TORTILLA CHIPS gf

Tomatillo salsa and charred salsa

TRUFFLE POPCORN gf

Truffle sea salt, truffle oil, butter

BREAD AND OLIVES

Lemongrass, orange, rosemary marinated
nicoise and picholine olives served with french baguette

\$7

FRIES FROM HEAVEN

Hand cut with garlic and parmesan

5 CRISPY SPICY TOFU

Sriracha aioli, carrot daikon salad

CHOPPED CAESAR SALAD

Crostini, parmesan, house caesar dressing

POPCORN CHICKEN

Buttermilk marinated chicken, spicy sweet chili dipping sauce

CHEF'S CHOICE BREAD PUDDING

Served warm with madagascar vanilla whipped cream

\$9

OVEN ROASTED BRUSSEL SPROUTS

Crispy bacon bits, shallots, parmesan

2 ADOBO PORK TACOS

Pico de gallo, shredded lettuce, jalapeno

2 SMOKED SALMON SLIDERS

Wasabi aioli, coleslaw

2 PIECE FISH & CHIP SNACKER

Beer battered true cod, coleslaw
hand cut fries, tartar sauce

5 CRISPYBUFFALO CHICKEN WINGS

Dill sauce, julienne celery, house pickles

\$11

COCONUT CURRY MUSSELS gf

Thai coconut red curry, fresh herbs

SEAFOOD POT PIE

Clams, mussels, fresh fish trio, puff pastry topping

STEAMED MANILA CLAMS

Sun dried tomato butter, white wine broth, fennel, fresh herbs

5 GAMBAS (SHRIMP) AL AJILLO

Butter sautéed prawns, corn, garlic, spanish paprika, cayenne

AHI TUNA POKE*

Sesame wonton chips, cucumber, avocado, scallions
spicy tobiko sauce, macadamia nuts

2 LEMONGRASS SHRIMP SKEWERS

Cucumber and macadamia nut slaw

CRISPY CALAMARI

Honey jalapeno mayonnaise, cilantro oil
Can be requested gluten free

4 SMOKED SALMON RAGOON

Cream cheese, chives, lemon zest, Sesame soy ginger sauce

\$14

SHRIMP PESTO FLATBREAD PIZZA

Fresh pesto, shrimp, spinach, mozzarella cheese

KOBE BEEF BURGER

100% Kobe Beef cooked to order
white cheddar, tomato jam, pickle
hand cut fries

5 COCONUT ENCRUSTED SHRIMP

Zucchini salad, mango sweet spicy chili sauce

5 OYSTER SHOOTERS*

Fresh pacific oysters, cocktail sauce, horseradish
with tequila and lime or vodka and lemon

Happy Hour Time

7 DAY A WEEK

3:00 pm to 6 pm and 8:30 pm to close

SUNDAY ALL NIGHT LONG

20% gratuity will be added to all parties of 6 or more. For split checks, please notify your server before ordering.
*Consuming raw or undercooked seafood, shellfish, meats and eggs may increase your risk of food-borne illness.



FLYING FISH BAR SPECIALS

DRAFT BEER

Shock Top – Belgian White	\$4
Goose Island – IPA	\$4
Rolling Rock – Extra Pale	\$3

WINES BY THE GLASS

Red blend	\$5
Malbec	\$6
Cabernet	\$5
Pinot Gris or Chardonnay	\$6
Rosé	\$6
Sparkling White or Rosé	\$5

COCKTAILS

HOUSE WELL DRINKS	\$5
VODKA OR GIN MARTINI	\$6
DILL PICKLE MARTINI	\$6
MARGARITA	\$6
MANHATTAN (up or over)	\$7
OLD FASHION	\$7
PEACHARITA MARTINI	\$6
MANGO PINEAPPLE MARTINI	\$6
CHERRY MARTINI	\$6