

Happy Oyster Hour Menu

Fish Market Bar Lounge Only

Monday *thru* Friday - 3:30 - 6:30 pm

Saturday 11:00 - 4:00 pm - Sunday 12:00 - 4:00 pm

****Happy Oyster Hour Menu is not available to go****

Kumiai Oysters *	1.50
Cocktail sauce, fresh horseradish	
Crispy Fish Taco	4.75
Mahi Mahi, chipotle ranch, salsa fresca	
Snow Crab Cakes (2)	10.75
Lemon-caper sauce, arugula salad	
Warm Crab & Artichoke Dip	8.25
Grilled sourdough bruschetta	
Salt & Pepper Calamari	9.25
Crispy tempura calamari with sweet chili & shot sauce	
Ginger Lime Prawns (4)	9.75
Mesquite grilled prawns drizzled with cilantro sauce	
	<u>16oz / 22oz</u>
Draft Beer	6.25 / 7.75
Premium Draft Beer	7.25 / 8.25
Kona Longboard Lager (16oz.)	5.00
Fish Market Chardonnay	6.50
Irony Cabernet	6.50
Lagaria Pinot Grigio	6.50
Absolut Peppar Bloody Mary	6.50
Absolut Ruby Red Rocket or Gimlet	6.50
Well Drinks	6.50

We proudly pour: Svedka Vodka, Sauza Reposada Tequila, Bacardi Rum, The Famous Grouse Scotch, Gordon's Gin and Early Times Whiskey

* Consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase your risk of foodborne illness, especially if you have certain medical conditions.

Specialty Cocktails

Market Margarita 12.25

Patron Reposado, gage nectar, fresh lime, Grand Marnier, rocks

Jalisco Mule 12.25

Patron Reposado, fresh lime, ginger beer, rocks

Paloma 12.25

Patron Reposado, ruby red grapefruit juice, soda, rocks

The Ocean Drive 10.50

Absolut Elyx Vodka, passion fruit puree, pineapple juice, lime juice

Blueberry Sour 10.50

Knob Creek Bourbon, Monin blueberry syrup, lemon & lime juice

Blueberry Lemon Drop 10.00

Absolut Vanilla, Monin blueberry syrup, fresh lemon

White Peach Sangria 10.00

Dr. L Riesling, Tito's Vodka, Korbel Brandy, fresh OJ

Mandarin Mule 10.00

Absolut Mandarin, Mandarin Napoleon liqueur, ginger beer

Pear Flower Martini 10.00

Grey Goose "La Poire" Vodka. St. Germain Liqueur

Loaded Arnold 10.00

Deep Eddy Sweet Tea Vodka, simple syrup, lemon juice

Grapefruit Gimlet 10.00

Absolut Ruby Red, simple syrup, lime juice

Sea Salt Caramel White Russian 10.50

Chopin Vodka, Dorda sea salt caramel liqueur, half & half

Fish Market Bloody Mary 10.25

Absolut Peppar Vodka, house made bloody mary mix

Kiss Me Cooler 10.00

Ketel One Vodka, peach puree, Prosecco

Draft Beer (16oz/22oz)

Fort Point Kolsch Style Ale 4.6% ABV-CA	7.25 / 8.75
Fish Market Goldfish Ale 4.6% ABV - CA	7.25 / 8.75
Anchor Steam 4.9% ABV - CA	7.25 / 8.75
Santa Cruz Hefeweizen 5.2% ABV - CA	7.25 / 8.75
Lagunitas Little Sumpin' 7.5% ABV - CA	7.25 / 8.75
Stone Exalted IPA 7.0% ABV - CA	8.25 / 9.25

Bottled Beer

Budweiser - St. Louis	5.00
Bud Light - St. Louis	5.00
Coors Light - Golden	5.00
Corona - Mexico	5.75
Modelo Especial - Mexico	5.75
Kona Longboard Lager - Hawaii	5.75
Stella Artois - Belgium	5.75
Blue Moon Belgium Wheat - Golden	5.75
Angry Orchard Hard Cider - Cincinnati	5.75
Sierra Nevada Pale Ale - Chico	5.75
Sierra Nevada Tropical IPA - Chico	5.75
Fort Point Blended Saison - California	5.75
Deschutes Obsidian Stout - Bend	5.75
Clausthaler N.A. (low alcohol) - Germany	5.75
Stone Tangerine IPA - California	5.75
Lagunitas IPA - Petaluma	5.75
Fremont Lush IPA - Seattle	5.75

White Wine

Chardonnay

	<u>Glass</u>	<u>Bottle</u>
The Fish Market - Napa Valley	8.00	28.50
Josh Cellars - Hopland	8.25	31.00
Chateau St. Jean - Sonoma	8.75	33.00
Sonoma Cutrer - Russian River Ranches	12.75	49.00
Landmark - Sonoma	10.00	38.00
McIntyre Estates - Monterey County	10.50	40.00
Rombauer - Carneros	21.00	82.00
Paul Hobbs "Cross Barn" - Sonoma County	13.25	51.00
Noble Vines "446" - Monterey County	8.75	33.00

Sauvignon Blanc

	<u>Glass</u>	<u>Bottle</u>
Dry Creek - Sonoma County	10.00	38.00
Oyster Bay - New Zealand	8.50	32.00
St. Supery - Napa Valley	10.00	38.00
Ferrari-Carrano Fume Blanc - Sonoma County	9.25	35.00
Quivira - Dry Creek Valley	9.75	37.00

Interesting Whites

	<u>Glass</u>	<u>Bottle</u>
Loosen Bros. "Dr. L" Riesling - Germany	9.00	34.00
Lagaria Pinot Grigio - Italy	8.50	32.00
Laird Pinot Grigio - Carneros	9.00	34.00
La Crema Pinot Gris - Monterey	10.00	38.00
10 Span Pinot Gris - Monterey	10.75	33.00

Sparklers

	<u>Glass</u>	<u>Bottle</u>
Zonin Prosecco - Italy	6.00	34.00
Mionetto Prosecco - Italy, 187 ml		7.00
Louis Pommery - California		42.00
Veuve Clicquot Brut - Reims France		78.00

Red Wine

Pinot Noir

	<u>Glass</u>	<u>Bottle</u>
J Lohr "Falcons Perch" - Monterey	9.25	35.00
Sean Minor - Sonoma County	9.00	34.00
"A" by Acacia - Sonoma County	9.25	35.00
Meiomi - California	11.25	43.00
Cherry Tart - California	11.25	43.00
Elizabeth Rose - Napa Valley	11.25	43.00

Merlot

	<u>Glass</u>	<u>Bottle</u>
The Velvet Devil - Washington	8.50	32.00
Ancient Peaks - Paso Robles	10.50	40.00
Robert Mondavi - California	11.75	45.00
Duckhorn Merlot - Napa Valley		110.25

Cabernet Sauvignon

	<u>Glass</u>	<u>Bottle</u>
Irony - North Coast	8.50	32.00
Benziger - Sonoma County	10.50	40.00
Silver Palm - North Coast	10.00	38.00
Daou - Paso Robles	12.50	48.00
Jackson Estate - Alexander Valley		60.00

Interesting Reds & Rose'

	<u>Glass</u>	<u>Bottle</u>
Josh Cellars Rose' - California	8.50	32.00
Commanderie Rose' - Argentina	10.00	38.00
Amalaya Malbec - Argentina	9.00	34.00

Port

	<u>Glass</u>
Fonseca, bin No.27	5.75
Graham's Tawny - 10 Year	7.25
Dow's 1985	19.25