

# Happy Hour Menu

## Fish Market Bar & Oyster Bar

Monday 3:30 - 9:00 pm

Tuesday thru Friday 3:30 - 6:30 pm

Saturday 11:00 - 4:00 pm      Sunday – All Day

**\*\*Happy Oyster Hour menu is not available to go\*\***

<b>Kumiai Oysters *</b>	<b>1.50</b>
Fresh horseradish, cocktail sauce	
<b>Teriyaki Mahi Mahi Sliders (2)</b>	<b>9.75</b>
Wasabi mayo, pickled ginger, Old bay fries	
<b>Crispy Fish Taco</b>	<b>4.75</b>
Smoked jalapeno ranch, salsa fresca, fresh lime	
<b>Ginger Lime Prawns</b>	<b>9.50</b>
Mesquite grilled, Cilantro Sauce	
<b>Salt &amp; Pepper Calamari</b>	<b>9.25</b>
Crispy tempura calamari with sweet chili & shot sauce	
<b>Cheesy Garlic Bread</b>	<b>5.75</b>
Romano Cheese, Garlic	
<b>Premium Draft</b>	<b>6.25/7.25</b>
<b>The Fish Market Chardonnay</b>	<b>6.50</b>
<b>Lagaria Pinot Grigio</b>	<b>6.50</b>
<b>J Lohr Pinot Noir</b>	<b>6.50</b>
<b>Irony Cabernet</b>	<b>6.50</b>
<b>Well Drinks</b>	<b>6.50</b>

**We proudly pour:** Svedka Vodka, Sauza Blue 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.

# Appetizers

## Raw Shellfish \*

We feature a variety of raw clams and oysters on the half shell. Please ask your server for our daily selections.

## Seafood Cocktails

Bay Shrimp	10.00	Chilean Lemon Crab	14.50
Bay Shrimp & Crab	12.25	Jumbo Prawn	14.25

## Crispy Fish Taco 6.25

Chipotle ranch, salsa fresca, fresh lime

## Warm Crab and Artichoke Dip 10.25

Grilled sourdough bruschetta

## Ginger Lime Prawns 12.75

Mesquite grilled, Cilantro Sauce

## Crispy Onion Rings 5.25

Jalepeno ranch

## Salt & Pepper Calamari 12.50

Crispy tempura calamari with sweet chili & shot sauce

## White Tiger Shrimp Ceviche \* 10.25

Avocado, tortilla chips

## Crab Cakes (2) 15.25

Lemon caper sauce

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# Specialty Cocktails

## **The Ocean Drive 10.50**

Absolute Elyx, passion fruit, lime juice, pineapple juice, agave

## **Tequila Mocking Bird 12.00**

Patron Reposado, Aperol, lime juice, pineapple juice

## **Loaded Arnold 10.25**

Deep Eddy Sweet Tea Vodka, lemon juice, lime juice

## **Jalisco Mule 12.00**

Patron 'Barrel Select' Reposado, ginger beer, lime juice

## **Market Manhattan 11.00**

Maker's Mark Whiskey, bitters, sweet vermouth ruby port

## **Blueberry Sour 10.50**

Knob Creek Whiskey, Blueberry syrup, lemon & lime juice

## **Fish Market Bloody Mary 10.25**

Absolut Peppar, house made bloody mary mix,  
Garnished with a chilled prawn, olive, celery, spicy green bean

## **Market Margarita 12.25**

FM Patron Reposado, agave nectar, Grand Marnier, rocks

## **Ruby Red Rocket 10.25**

Absolute Ruby Red Vodka, Agave, Grapefruit juice, Chambord

## **Stone Fruit Collins 10.25**

Bummer & Lazarus gin, Peach Schnapps, lime juice  
Simple syrup, soda

## Draft Beer

<b>Anchor Steam</b> – San Francisco	<b>7.25</b>
<b>Boont Amber Ale</b> – Boonville, CA	<b>7.25</b>
<b>Tied House ‘Goldfish Ale’</b> – Mt View, CA	<b>7.25</b>
<b>Coronado Brewery “Idiot” IPA</b> – San Diego	<b>8.25</b>
<b>Dog Fish Head 90 Minute IPA</b> –Milton, DE	<b>8.25</b>
<b>Drakes “Hefeweizen”</b> – San Leandro	<b>7.25</b>
<b>21<sup>st</sup> Amendment Blood Orange IPA</b> – S.F	<b>7.25</b>
<b>Trumer Pilsner</b> – Berkeley, CA	<b>7.25</b>

## Bottled Beer

<b>Bud Light</b> – St. Louis	<b>5.00</b>
<b>Budweiser</b> – St. Louis	<b>5.00</b>
<b>Clausthaler</b> (low alcohol) – Germany	<b>5.75</b>
<b>Coors Light</b> – Colorado	<b>5.00</b>
<b>Corona</b> – Mexico	<b>5.75</b>
<b>Guinness</b> – Ireland	<b>5.75</b>
<b>Heineken</b> – Netherlands	<b>5.75</b>
<b>Modelo Especial</b> – Mexico	<b>5.75</b>
<b>Stella Artois</b> – Belgium	<b>5.75</b>
<b>Sierra Nevada Pale Ale</b> – Chico	<b>5.75</b>
<b>Kirin Ichiban</b> -Japan	<b>5.75</b>
<b>Sapporo</b> -Japan	<b>5.75</b>
<b>Strongbow Gold Cider</b> - England	<b>5.75</b>

# White Wine

## Chardonnay

	<u>Glass</u>	<u>Bottle</u>
The Fish Market – Napa Valley	8.00	28.00
Chateau St. Jean – North Coast	8.75	33.00
Landmark – Sonoma	11.00	40.00
Reata – Carneros / Sonoma Coast	10.00	38.00
Sonoma Cutrer – Russian River	13.75	52.00
Rombauer – Carneros		78.00
Paul Hobbs Cross Barn – Russian River		60.00

## Sauvignon Blanc

	<u>Glass</u>	<u>Bottle</u>
Kieu Hoang – Napa Valley	10.00	38.00
St. Supery – Napa Valley	9.25	35.00
Ferrari Carano – Sonoma	9.25	35.00
Quivera – Napa Valley	10.00	38.00
Oyster Bay – New Zealand	8.50	32.00

## Interesting Whites

	<u>Glass</u>	<u>Bottle</u>
Largaria Pinot Grigio – Italy	7.50	28.00
10 Span Pinot Gris – Monterey	8.00	30.00
Loosen Bros “Dr. L” Riesling – Germany	8.50	32.00
La Crema Pinot Gris - Monterey	9.75	36.00
Laird Pinot Grigio – Napa Valley	9.00	34.00

## Sparklers

	<u>Glass</u>	<u>Bottle</u>
Mionetto Prosecco – Italy 187ml		7.00
Louis Pommery Brut “ <i>Methode Champenoise</i> ” – Italy	10.75	41.00
Veuve Clicquot Brut – France		78.00

# Red Wine

## Pinot Noir

	<u>Glass</u>	<u>Bottle</u>
J Lohr – Monterey	9.25	35.00
“A” by Acacia - California	9.00	34.00
Sean Minor – Central Coast	8.50	32.00
Meomi – California	11.00	42.00
Elisabeth Rose - Yountville	13.00	48.00

## Merlot

	<u>Glass</u>	<u>Bottle</u>
The Velvet Devil – Washington	8.00	30.00
Ancient Peaks – Paso Robles	12.00	45.00

## Cabernet Sauvignon

	<u>Glass</u>	<u>Bottle</u>
Irony – Napa Valley	8.50	32.00
Silver Palm – North Coast	12.00	45.00
Benzinger – Sonoma County	11.00	40.00
Daou Vineyards – Paso Robles	13.00	50.00
Jackson Estates – Alexander Valley		60.00

## Interesting Reds

	<u>Glass</u>	<u>Bottle</u>
Amalaya Malbec – Argentina	9.00	33.00
Commanderie De La Bargemone “Rose”	9.00	34.00
Josh Rose “Rose”	8.00	30.00
Domaine de Couron Vionier – France	9.75	37.00
Mad Genius Red Cuvee – San Joaquin Valley	9.25	35.00
Gundlach-Bundschu Mountain Cuvee	8.00	30.00

## Port

	<u>Glass</u>
Sandman Ruby Port	4.50
Graham's Tawny – 10 Year	10.00