



HAPPY HOUR MENU

Daily 2:30 p.m. to 5:30 p.m.

A PARTAGER

Mini Croque Monsieur | 12

Two Miniature Croque Monsieur

Served with French Fries

Mini Burgers | 12

Two Miniature Black Angus Burgers

Served with Truffle Aioli, Roasted Tomato and Raclette Cheese

Mini Cake au Crabe | 12

Two Miniature Jumbo Lump Maryland Crab Cakes

Served with Rivulet of Louis Sauce

Fromages et Charcuterie | 12

Assortment of International Cheese and Cold Cuts,

Pate de Champagne, Grain Mustard, Honeycomb, Marmalade

Served with Cranberry Walnut Bread

Assortments Mediterranean | 12

Hummus, Marinated Artichokes and Baba Ghanoush

Served with Grilled Pita

Moules Pour Deux | 18

Traditional Style PEI Mussels

Served with French Fries

Assiette de Fruits de Mer

Pour Deux | 35

3 Prawns, 3 Oysters, 3 New Zealand Mussels, 3 Snow Crab Claws and ½ Lobster Tail

Served with Mignonette and Cocktail Sauce

Pour Quatre | 70

6 Prawns, 6 Oysters, 6 New Zealand Mussels, 6 Snow Crab Claws and 1 Lobster Tail

Served with Mignonette and Cocktail Sauce

BOISSONS

Bubble | 6

White Wine | Red Wine | 7

Beer | 5

Executive Chef, Luca De Marchis | Executive Sous Chef, Gyo Santa

Vegetarian, vegan and gluten-free options available upon request. Consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase your risk of food borne illness.
20% gratuity included for parties of 6 or more