

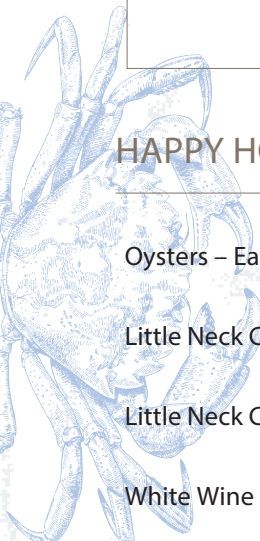
MOLLUSCA



HAPPY HOUR MENU

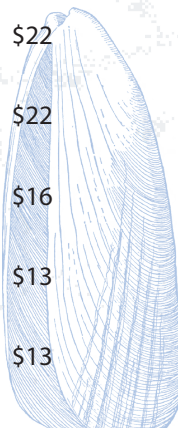
Available at the bar Monday - Friday from 3 - 6pm

HAPPY HOUR SEAFOOD PLATES



Oysters – East Coast	\$2
Little Neck Clams	\$1
Little Neck Clams in Garlic Butter Cream sauce	\$13
White Wine and Garlic Mussels	\$20
Salted Caramel and Popcorn Mussels	\$20
Curry Coconut Mussels	\$20

HAPPY HOUR SHARE PLATES



Meat Charcuterie – Assortment of Cured Meats	\$22
Cheese Charcuterie – Assortment of cheese	\$22
Prosciutto and Melon Plater	\$16
Fried Goat Cheese Plate	\$13
Duck Bacon Wrapped Dates	\$13

Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of food borne illness, especially if you have certain medical conditions. There is a risk associated with consuming raw oysters. If you have chronic illness of the liver, stomach or have a blood immune disorder, you are at greater risk of serious illness from raw oysters, and should eat oysters fully cooked.

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WINE SPECIALS

Matchbook Rose Dunnigan Hills, California	\$9
Rickshaw Sauvignon Blanc North Coast, California	\$9
Antigal "Estimulo" Malbec Mendoza, Argentina	\$9
Gaston-Chiquet Premier Cru Champagne Valle De La Marne, France	\$60



HAPPY HOUR COCKTAIL SPECIALS

Sailor's Delight Cocktail	\$15
Tropical Rain Cocktail	\$15
Limoncello Sptitz Cocktail	\$12

HAPPY HOUR BEER SPECIALS

Forst Italian Lager 4.8%	\$7
Gaffel Kolsch 4.8%	\$7

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