



FEATURED DRINK:
OCEAN BLUE MARGARITA

HAPPY HOUR

Signature Drinks

JAWS \$6.50

Smirnoff vodka, Capt. Morgan coconut rum, blue curacao, pineapple juice and lemon-lime soda

SWAMP AQUA \$6.50

Sailor Jerry spiced rum, Capt. Morgan coconut rum, pineapple juice and grenadine

ARIELS \$6.50

Smirnoff Ice, Bacardi Orange and peach schnapps

ISLAND VIEW MOJITO \$6.50

Fresh mint, Capt. Morgan coconut rum, Sailor Jerry spiced rum and pineapple juice

SKINNY GINGER CHI \$6.50

Captain Morgan coconut rum, Canton ginger liqueur, lime and pineapple juice

SEX ON THE BEACH \$6.50

Smirnoff vodka, peach schnapps, pineapple juice and cranberry juice

GEORGIA PEACH TEA \$6.50

Jameson Irish Whiskey, sweet peach tea and lemonade

CAPT. MORGAN GRAPEFRUIT MOJITO \$6.50

Fresh mint mojito made with grapefruit rum and fresh limes

Wine List

HOUSE WINE \$6

Cabernet, Merlot, Pinot Grigio, Chardonnay

SANGRIA (Red or White) \$6

BELINI (Peach or Raspberry) \$6

Martinis

COSMOPOLITAN \$6.50

Smirnoff vodka, triple sec and lime juice

DIRTY MARTINI \$6.50

Crafted with vodka or gin

POMEGRANATE MARTINI \$6.50

Vodka, pomegranate liqueur and pineapple juice

MARTINI \$7.50

Crafted with vodka or gin

Margaritas

OCEAN BLUE \$6.50

Jose Cuervo tequila, blue curacao, lime juice and sour mix

CORON-ITA \$6.50

Giant fish bowl margarita, served on the rocks with salt and an upside-down Coronita

POMEGRANATE \$6.50

Traditional golden margarita with pomegranate liqueur

Beer

DOMESTICS \$4

Budweiser, Bud Light, Coors Light, Miller Lite, Michelob Ultra, Yuengling, Miller 64

IMPORTS \$6

Stella Artois, Stella Cidre, Heineken, Heineken Light, Corona, Corona Light, Amstel Light, Blue Moon

CRAFT \$6

Dogfish Head 60 Minute IPA, Angry Orchard, Samuel Adams



HAPPY HOUR Signature Dishes

Wood-Fired Pizza Toppings

Choose from Sausage, Pepperoni, Mushrooms, Green Peppers, Onions, Fresh Spinach, Anchovies, Prosciutto, Ricotta, Garlic, Eggplant, Chicken, Bacon, Jalapeños, Tomatoes, Pepperoncini, Potatoes, Bleu Cheese, and Pineapple (\$2 for each additional topping)

CHEESE PIZZA \$6
Wood-fired to perfection with mozzarella cheese

PEPPERONI PIZZA \$6
Wood-fired to perfection, topped with Italian-imported pepperoni

Gourmet Pizza

SAUSAGE PIZZA \$8
Wood-fired to perfection, topped with Italian sausage

WHITE PIZZA \$10
Alfredo sauce, mozzarella, roasted garlic, ricotta and spinach

PIZZA MARGHERITA \$10
Fresh basil, garlic, mozzarella, tomatoes and homemade marinara sauce

SEAFOOD PIZZA \$12
Fresh shrimp, crab meat, mozzarella, bell peppers and alfredo sauce

HAWAIIAN PIZZA \$11
Pineapple, ham and mozzarella

BUFFALO CHICKEN BLEU CHEESE PIZZA \$10
Pulled chicken, Bleu cheese, spicy buffalo sauce and onion

Traditional Dishes

SAUSAGE AND EGGPLANT CALZONE \$10
Italian sausage, eggplant, ricotta cheese and Larry's Mother's marinara sauce

SPINACH AND BACON FLATBREAD \$8
Ricotta cheese, spinach, bacon and San Marzano tomatoes

LOBSTER FLATBREAD \$13
Fresh lobster, roasted red peppers and crab in an Asiago cream sauce

EGGPLANT ROTOLO \$8
Eggplant, ricotta cheese, mozzarella and Larry's Mother's marinara sauce

Wood-Fired Favorites

OYSTERS ROCKEFELLER \$9
Topped with Asiago cheese, spinach and Hollandaise sauce

WONTON FISH TACOS \$7
Grilled in ginger, with our fresh-made mango salsa, wrapped within a wonton

SHRIMP CEVICHE \$8
Fresh shrimp, peppers, cilantro, tomato, onion and lime