

LOW TIDE HAPPY HOUR



JOIN US MONDAY-FRIDAY FROM 2-5PM IN THE BAR AREA ONLY

RAW BAR & STEAMED

- half dozen clams 5.99
- half dozen raw blue point oysters 8.99
- half pound shrimp 8.99

TAPAS

crispy peewee patatas | parmigiana garlic aioli | 7.99

Maine sea scallops | salmon caviar |
pea shoot puree cumin foam | 8.99

citrus salmon crudo | avocado puree |
parsnips | radish truffle oil | 10.99

tostada coconut shrimp | cilantro fruit salsa |
Hawaiian hoisin | 9.99

maple peach-coppa flat bread | heirloom |
tomatoes | smoked mozzarella | mizuna leaf | 10.99

artichoke risoto | lobster | lardo confit |
hon shimeji mushroom | 10.99

PEI mussels | coconut curried butternut squash | 7.99

the crostini trio | bison burger | quail egg |
crab cake | scallop | caviar | 11.99

bourbon chicken wings | wild blueberry chipotle |
gorgonzola dressing | 7.99

the fish tacos | cilantro-jalapeno slaw |
crunchy avocado | chipotle mayo | 7.99

frites green beans | truffle pistachio aioli | 6.99

MENU CREATED BY CHEF DANIO SOMOZA

NO SUBSTITUTIONS PLEASE

Consuming Raw or undercook meats, seafood, shellfish, or eggs may increase your risk of food borne illness

99 SEA LEVEL

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WINES BY THE GLASS 6

Palissade Sauvignon Blanc
Silverstone Chardonnay
Rubus White Blend
Dark Horse Rose
Hayes Ranch Pinot Grigio

Stone Creek Pinot Noir
Waterbrook Merlot
Septima Malbec
Irony Cabernet
Castillo Granche

BEER

ON TAP

DOMESTIC 4

ALL OTHER DRAFTS 5

BOTTLES/CANS

ALL DOMESTICS 4

IMPORTS 6

NOT SURE WHAT TO TRY...

CHOOSE A FLIGHT

...ANY 4 FOR 10

BEER (*Any 4 Drafts*)

WINE (*4 from list above*)

COCKTAILS 8

SUMMMER SANGRIA

SEA LEVEL MULE

Basil VODKA | Watermelon |
mint | lime | Fever Tree
Ginger beer

LEMON CRUSH

Ketel One Citroen |
Fresh Lemon Squeeze |
Mediterranean Fever Tree
Tonic

SOMOZA RITA

Hornitos Chili Cucumber
Tequila | Agave Nectar |
Jalapeno | lime |
Sugar & Salt rim

SEA FOAM

Prosecco | St. Germaine |
Blue Curacao