

CRABBY HOUR

WEEKDAYS 3PM - 6PM

COME CRABBY, LEAVE HAPPY

AVAILABLE IN THE ENTIRE RESTAURANT!

SIGNATURE COCKTAILS \$10

WELL COCKTAILS \$2 OFF

Deep Eddy Vodka, Cruzan Light Rum, Beefeater Gin, Buffalo Trace Bourbon, Corazon Blanco Tequila

OYSTER SHOOTER \$10

Herradura Silver or Tito's

16 OZ DRAFT BEER \$5

WINE BY THE GLASS 6OZ \$2 OFF

9OZ \$3 OFF

SEAFOOD COMBO 15% OFF

HIGH TIDE TOWER 15% OFF

HALF SHELL OYSTERS \$2 EA

Chef's Choice

NIGIRI AND SUSHI ROLLS \$2 OFF

SASHIMI PLATTER \$19

2 Pieces of Each: Tuna, Yellowtail, Salmon

EDAMAME \$5

Tossed in Sea Salt

SPICY GARLIC EDAMAME \$6

Tossed in a Garlic Chili Sauce

SEAWEED SALAD \$5

Topped with Sesame Seeds

SHRIMP COCKTAIL \$21

6 Jumbo Shrimp, Cocktail Sauce, Horseradish, and Lemon

LOBSTER MAC AND CHEESE \$21

Lobster, Three Cheese Sauce, and Herb Bread Crumbs

CALAMARI \$16

Hand Cut Strips & Panko Breaded. Served with Old Bay Lemon Aioli, Parmesan, and Sweet & Spicy Chili Sauce

CRAB CAKE \$17

Lemon Aioli, Fried Avocado, Micro Greens, and Corn Relish

CRAB GARLIC CHEESY BREAD \$12

Marinara and Parmesan

CAJUN SHRIMP BOIL \$16

Served with Corn Relish

STEAMED BLACK MUSSELS \$21

Andouille Sausage, White Wine, Garlic, Roasted Shallot, Tarragon, Tomato, and Butter

CEVICHE \$18

Shrimp, Calamari, Crab, Sweet & Tangy Tomato Sauce, Cucumber, Avocado, Pumpkin Seeds, and Tortilla Chips

AHI POKE' TOSTADAS \$15

Sesame Marinated Tuna, Avocado, Cucumber, and Toasted Cashews

BRUSSELS SPROUTS \$13

Cashews, Pickled Peppers, Cilantro, Mint, and Chili Glaze

CHARCUTERIE BOARD \$23

Assorted Cured Meats, Premium Cheeses, Marinated Olives, and Lavosh

CHICKEN WINGS \$17

Cooked Crispy & Tossed in High Tide Spice. Served with Honey Hot Sauce and Ranch



JOIN US EVERY WEDNESDAY

FOR

Wine Wednesday



50% OFF BOTTLES UNDER \$100

20% OFF BOTTLES OVER \$100