

HAPPY HOUR

Monday - Thursday 3 PM - 7 PM Friday 3 PM - 8 PM

(Bar & Lounge Only : Excluding Holidays and Special Events)

Chef's Choice Appetizer & Craft Beer Pairing	10
Craft Drafts & Bottles (Excluding Large Format).....	6
Happy Hour Cocktails	6.5
Jameson, Jack Daniels, Elijah Craig, Absolut, Titos, Tanqueray, Bacardi, The Glenrothes 10 yr. and Lunazul Blanco (Up, Rocks and Martinis Add \$1.50)	
Happy Hour Wine	7
Buffalo Buck	8

All Other Alcoholic Beverages are 20% off

HAPPY HOUR FOOD

Clam Chowder - Cup	5
Chowder Fries	7
Wings	7
(Choice of Buffalo, BBQ, Teriyaki, Cajun or Mango Chili)	
Crispy Calamari.....	10
Shrimp Cocktail	12
Buffalo Cauliflower.....	6
Coconut Crusted Jumbo Shrimp	10
Blackened Ahi Tuna Sliders.....	8
Beef Sliders	8
Lobster Sliders	9
Shrimp Scampi.....	8
Manila Clams	Half 8 Full 12
Shishito Peppers.....	7
Garlic Cheese Bread	5
"Crabby" Garlic Cheese Bread	8

HAPPY HOUR SUSHI ROLLS

I Love You	12
Tempura Shrimp, Shrimp, Crab, Ahi On Top, Soy Paper (No Rice)	
Rainbow	13
Snow Crab, Cucumber Inside, Shrimp, Tuna, Yellowtail, Salmon, Halibut, Avocado	
Crunchy Roll	10
Tempura Shrimp, Avocado and Cucumber, topped with Tempura Crunchies and Sweet Soy Sauce	
California Roll	7
Spicy Tuna Roll	7

***Join Us In Our Queensview Steakhouse
Bar & Lounge For "Reverse" Happy Hour
Tuesday - Friday, 7 p.m. to 9:00 p.m.***

**Featuring Live Local Jazz Artists Five Nights a Week
Tuesday Through Thursday From 6 PM to 9 PM
Friday And Saturday From 6 PM to 10 PM**

LOUNGE MENU

Today's Fresh Oysters

Cocktail Sauce and

Champagne Mignonette

1/2 Dozen 18 Dozen 34

Wings 12

Choice of Buffalo, BBQ, Teriyaki,
Cajun or Mango Chili

Shrimp Scampi 14

Garlic, Lemon, White Wine, Tomato,
Toasted Crostini

Crispy Calamari 16

Remoulade Dipping Sauce

Manila Clams 13 / 19

Pacific Coast Manila Clams, Aromatic
Natural Broth, Drawn Butter

Jumbo Shrimp Cocktail 19

Cocktail Sauce, Lemon

Chowder Fries 14

French Fries, Clam Chowder,
Bacon, Green Onion

Buffalo Cauliflower 12

Blue Cheese Crumbles, Scallions,
Blue Cheese Dressing

Clam Chowder

Cup . . . 9 Bowl . . . 12

Coconut Crusted Jumbo Shrimp 17

Sweet & Sour Mango Chili Sauce

Fish & Chips 23

French Fries, Coleslaw

Blackened Tuna Sliders 14

Grilled Pineapple, Jalapeno Pickled Onion,
Red Leaf Lettuce, Chipotle Aioli

Beef Sliders 15

Lettuce, Tomato,
Jack Cheese, Toasted Bun

Lobster Sliders 18

Chunks of Lobster, Avocado, Lettuce,
Tomato, Toasted Bun

Lobster & Shrimp Taquitos 18

Salsa Verde, Lime Crema, Tomato,
Guacamole, Chives

Blistered Shishito Peppers 10

Soy Broth, Daikon, Carrots,
Yuzu Dressing, Sesame Seeds

Garlic Cheese Bread 8

"Crabby" Garlic Cheese Bread 14

SASHIMI... 8

Albacore Shiro

Eel Unagi

Halibut Hirame

Salmon Sake

Seared Tuna Maguro Tataki

NIGIRI SUSHI...7

Shrimp Ebi

Octopus Tako

Tuna Maguro

Yellowtail Hamachi

Snow Crab Kani

APPETIZERS & SOUPS

Seaweed Salad	4	Edamame Sea Salt	5
Sunomono Cucumber Salad	4	Spicy Edamame	6
Add Garlic Shrimp or Snow Crab	2	Miso Soup	5

SPECIAL ROLLS (8 Pieces Per Roll)

Ceviche Roll	19	Salmon Ponzu	18
Crab Mix, Cucumber, Shrimp Tempura, Ahi on Top, Pico de Gallo on Top		Crab Mix, Cucumber, Avocado, Seared Salmon, Onion, Garlic Ponzu Butter	
I Love You	18	Hawaiian Roll	19
Tempura Shrimp, Shrimp, Crab Mix, Ahi On Top, Soy Paper (No Rice)		Shrimp Tempura, Crab Mix, Cucumber, topped with Seared Tuna, Avocado, Eel and Mango Sauce	
Rock Shrimp Roll	17	Alaskan Red King Crab Roll	24
Garlic Shrimp, Crab Mix, Asparagus, Avocado, Daikon Sprouts		King Crab, Yellowtail, Sprouts, Asparagus, topped with Avocado and more King Crab, Garlic Butter Sauce	
Lighthouse Roll	19	Natsu Roll	18
Shrimp Tempura, Spicy Tuna, Cucumber inside, wrapped with Yellowtail, Avocado, Crunchy Garlic, Yuzu Sauce		Spicy Tuna, Crab Mix, Yamagobo, wrapped with Albacore, Trinity Sauce, Green Onion	

CRAFT DRAFT

Try One Of Our Ten Rotating Taps

(Ask Your Server For Selections)

Left Coast Blonde Marvel (San Clemente) 4.5%	8
Founders All-Day Session Ale (MI) 4.7%	8
Cigar City Florida Cracker Belgian Witbier (FL) 5.5%.	8
Left Hand Milk Stout (CO) 6.0%	8
Modelo Especial (Mexico) 4.5%	8
Abita Andygator Maibock (LA) 8.0%	8
Lost Coast Revenant IPA (Eureka) 7.0%.	8
Anderson Valley Boont Amber (Boonville) 5.8%	8
Great Divide Hercules Double IPA (CO) 10%	8
Figueroa Mountain Davy Brown Ale (Buellton) 6.0%.	8
North Coast Seasonal Sour Berliner Weisse (Ft. Bragg) 4.1%.	7

CRAFT BOTTLES

Bon & Viv Spiked Seltzer (CT) 4.5%	7
Dogfish Head 60 Minute IPA (DE) 6.0%.	7
Lagunitas IPA (Petuluma) 6.2%	8
Lost Coast Downtown Brown (Eureka) 5.0%	7
Guinness Stout (Ireland) 4.0%	8
Firestone Flyjack Hazy IPA (Paso Robles) 4.0%.	7
Dogfish Head SeaQuench Session Sour Ale (DE) 4.9%.	7
Stella Artois Pale Lager (Belgium) 4.8%	8
Stone Delicious IPA (Gluten-Reduced) (Escondido) 7.7%.	7
Sierra Nevada Pale Ale (Chico) 5.6%.	7
Lost Coast Great White Ale (Eureka) 5.8%.	7
Firestone 805 Blonde Ale (Paso Robles) 4.7%.	7
Kona Longboard Lager (HI) 4.6%	7
Abita Amber Lager (LA) 4.5%.	7
Golden Road Wolf Pup Session IPA (Los Angeles) 4.5%.	7
Widmer Hefeweizen (Portland) 4.9%.	7
Second Chance Tabula Rasa Smoked Porter (San Diego) 6.2%.	8
22 oz. Stone Arrogant Bastard IPA (San Diego) 7.8%.	15
22 oz. Sapporo (Japan) 4.5%.	12
22 oz. Anderson Valley Bourbon Barrel-Aged Stout (CA) 6.9%	25
Budweiser 4.5%.	6
Bud Light 4.5%.	6
Coors Light 4.5%	6
Corona (Mexico) 4.5%.	7
Michelob Ultra 4.2%.	7
Sam Adams Boston Lager (MA) 4.9%.	7
Heineken 0.0 (Non-Alcoholic)	7

SPECIALTY COCKTAILS

Your Choice... 14.5

Mango Mojito

Cruzan Mango, Lime, Mint, Mango

Red Sangria

Pinot Noir, Bentwing Brandy, Mixed Fruit

Pomegranate Basil Smash

Tito's, Pomegranate Juice, Pama, Simple Syrup, Basil Leaf

PB & J

Skrewball Peanut Butter Bourbon, Lindeman's Framboise

Bee's Knees

Barr Hill Gin, Barr Hill Honey Syrup, Lemon Juice

Apple Spice Martini

Fugu Horchata Vodka, Fireball, Domaine de Canton Ginger, Apple Cider, Lemon, Cinnamon Sugar Rim

Classic Sour

Buffalo Trace, Lemon Juice, Simple Syrup, Egg White, Bitters

Zaferia

Giola Luisa Limoncello, Ilegal Joven Mezcal, Lemon Juice, Guajillo Simple Syrup, Pomegranate Salt Rim

Parkers' Ultimate Bloody Mary ... 17

Absolut Peppar, Bacon Salt, Jumbo Shrimp Wrapped Tomolive, Pepperoni Straw, Garlic-Stuffed Olives

WINES BY THE GLASS

Prosecco - La Marca NV 187 ml (Italy)	11
Sparkling - Chandon Brut NV 187ml (Napa, CA)	13
Moscato – Rosatello (Italy)	11
Riesling – Relax N.V. (Mosel, Germany)	11
Pinot Grigio - Ruffino "Lumina" 2018 (Friuli, Italy)	10
Pinot Grigio - Kettmeir 2017 (Südtirol-Alto Adige, Italy)	15
Chenin Blanc - Dry Creek 2018 (Clarksburg, CA)	11
Albariño - Terrazas "Torrantes" , Reserva 2018 (Argentina)	11
Sauvignon Blanc - Momo 2019 (Marlborough, NZ)	10
Sauvignon Blanc - St. Supéry 2018 (Napa, CA)	13
Viognier - Zaca Mesa 2017 (Santa Ynez Valley, CA)	12
Chardonnay - Hess "Shirtail Ranches" 2018 (Carneros, CA)	10
Chardonnay - Saintsbury 2017 (Carneros, CA)	12
Chardonnay - Bianchi 2017 (Santa Barbara County, CA)	13
Chardonnay - ZD 2017 (California)	16
Rosé - Cape Mentelle 2018 (Margaret River, Aus)	10
Rosé - Bieler Père et Fils 2018 (Bandol, France)	13
Pinot Noir - J Vineyards 2017 (Central Coast, CA)	10
Pinot Noir - WillaKenzie Estate 2016 (Willamette Valley, OR)	14
Pinot Noir - Hess "Allomi" 2018 (Napa, CA)	17
Merlot – Ferrari-Carano 2016 (Sonoma County, CA)	11
Zinfandel – Artezin 2018 (Mendocino, CA)	10
Zinfandel – Dry Creek 2018 (Sonoma, CA)	12
Malbec - Trivento 2018 (Mendoza, Argentina)	10
Bordeaux - Château Timberlay 2015 (France)	14
Cabernet Sauvignon – Drumheller 2017 (Columbia Valley)	11
Cabernet Sauvignon - Slingshot 2017 (North Coast, CA)	15
Cabernet Sauvignon – Justin 2017 (Paso Robles)	16