

BAR MENU

• LIVE JAZZ • TUESDAY, WEDNESDAY, THURSDAY, FRIDAY AND SATURDAYS •
• 6 - 9 P.M. •

SHOOT! OYSTERS!

THREE - \$12 / SIX - \$24

Enjoy Parkers' Oyster Shooters

JOIN US FOR OYSTER HOUR IN THE LOUNGE

MONDAYS & TUESDAYS 3 - 6 PM

& FRIDAYS 11:30 AM - 2:30 PM

\$1.25 per Oyster

Chef's Selection of Fresh Identity Assured Oysters

• HAPPY HOUR IN THE LOUNGE •

• ½ OFF HAPPY HOUR • STARTERS, SANDWICHES AND PIZZAS •

• MONDAY THRU FRIDAY 3 P.M. TO 6 P.M. •

• SATURDAY 4 P.M. TO 6 P.M. •

• SUNDAY 3 P.M. TO 6 P.M. •

STARTERS

BLACKENED TILAPIA WONTONS

Charcoal Grilled with Avocado,
Pico de Gallo and Cilantro

9

LOBSTER AND SHRIMP FRITTERS

Horseradish Cocktail and
Honey Mustard Sauce

9

CRISPY FOLEY CALAMARI

Lightly Breaded in Garlic Parmesan
Flour, Lemon Gremolata and
Cocktail Sauce

14

RUSTIC TOMATO BRUSCHETTA

Wood Grilled Garlic Crostini, Extra
Virgin Olive Oil, Laura Chenel Goat
Cheese, Roasted Tomato Basil Salad

8

POLENTA FRIES

Harissa Mayonnaise,
Parmigiano-Reggiano

8

WILD TEXAS BAY SHRIMP TEMPURA

Sriracha Aioli, Chili Plum Sauce

8

FRIED ASIAN SPICED CHICKEN "SPRING ROLLS"

Sweet Chili Dipping Sauce and Asian Greens

8

*Consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase your risk of food-borne illness.

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