

HAPPY HOUR

1PM - 7PM

APPETIZERS

HALF DOZEN OYSTERS 9**
mignonette & wasabi cocktail

ROCK SHRIMP TEMPURA 9
sesame seed & dynamite aioli

CRISPY CALAMARI 8
sweet chili sauce, spicy aioli

BLISTERED SHISHITO PEPPERS 5
bonito, black truffle ponzu

ENTREES

FISH SANDWICH 14
snapper, mango salsa, avocado

ALL-NATURAL BEEF BURGER* 12
cave aged cheddar, black truffle aioli,
parmesan fries

BUFFALO CHICKEN WINGS 7
choice of: mild, medium, hot, specialty

BABY KALE SALAD 10
hazelnut, raisin, gouda, white balsamic

* Consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase your risk of food born illness, especially if you have certain medical conditions

** There is risk associated with consuming raw oysters. If you have chronic illness of the liver, stomach, blood, or have immune disorders, you are at greater risk of serious illness from raw oysters & should eat oysters fully cooked. If unsure of risk, consult a physician

HAPPY

TERRA
MARE

HOOR

1PM - 7PM

SINGLE MIXER COCKTAILS 6

KETEL ONE VODKA
NOLET'S GIN
BACARDI SILVER RUM
CAPTAIN MORGAN'S SPICED RUM
JIM BEAM BOURBON WHISKEY
VOLCAN BLANCO TEQUILA

CLASSIC COCKTAILS 8

KETEL MOSCOW MULE
ketel one vodka, lime juice,
goslings ginger beer

VOLCAN SPICY MARGARITA
volcan tequila, lime, agave,
watermelon, jalapeño

BULLEIT OLD FASHIONED
bulleit rye, filthy black cherry,
bitters, orange

WINE

FEATURED WINE
numanthia termes, toro, spain,
tempranillo
glass 9 bottle 32

WINE BY THE GLASS 8
pinot noir, smoke tree
pinot grigio, tomassi
rose, fluer de mer
prosecco, lordean gasparini

BOTTLED BEER 5

labatt blue
michelob ultra
corona

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