



even keel

FISH & OYSTER

happy hour food

chilled cold water oysters 2 each

tarragon mignonette, cocktail, house made hot sauce

***hamachi poke 10**

cucumber, edamame, sesame chile, yuzu, cashews

caribbean conch salad 10

radish, fresno, red onion, cilantro, tortilla chips

house smoked local fish dip 8

old bay saltines, corn chips, pickled vegetables, hot sauce

shrimp & conch beignets 8

remoulade, lemon, pickled red onions

“white claws” 15

jonah crab claws, chili butter, garlic, scallion, grilled bread

roasted oysters 5

meyer lemon butter, garlic, parmesan, parsley

san marzano pizza 10

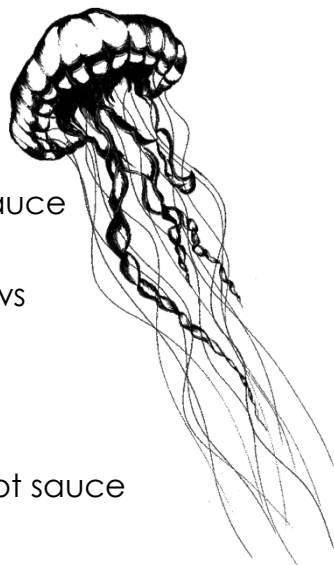
tomato fresca, buffalo mozzarella, basil

oyster rockefeller pizza 13

creamy leeks, fontina cheese, spinach

white clam pizza 14

lemon zest ricotta, arugula puree, lemonette



happy hour drinks

all bottled and draft beer ½ off

well liquors single mix ½ off

j. lohr chardonnay 6

giesen sauvignon blanc 6

raimat rosada rosè 6

rickshaw cabernet 6

angeline pinot noir 6

cucumber gimlet 7

gin or vodka (your call) raw cucumber extract
fresh lime juice, cane sugar

boomboclaat rum punch 7

appleton signature, wray & nephew, mango, strawberry, pineapple,
grace cherry

pinky & the brain 6.5

glandalough rose gin, watermelon, pear juice, rosemary, grapefruit

mexican summer 8

blanco tequila, jalapeno, fresh strawberries, basil, lime agave sour

santeria 6.5

misunderstood whiskey sangria, apple, orange, pinot noir



* Consuming raw or undercooked meats, seafood, poultry or eggs increases the likelihood for foodborne illness, especially if you are pregnant or have certain medical conditions. There is a risk associated with consuming raw oysters. If you have chronic illness of the liver, stomach, or blood or have immune disorders, you are at greater risk of serious illness from raw oysters, and should eat oysters fully cooked.