

**Public Market & Grill** 

**HAPPY HOUR FOOD ITEMS** DAILY FROM 4PM - 8PM

AVAILABLE ON BAR LEVEL ONLY

| <b>HUSHPUPPIES</b> cinnamon - honey butter         | 3.5 | PEEL AND EAT SHRIMP 8 chilled, old bay seasoning, cocktail |   |
|--|-----|--|---|
| SOUTHERN FRIED<br>CHICKEN TENDERS<br>honey mustard | 5   | <b>TUNA POKE</b> spicy sauce, wonton wrappers              | 9 |
| BUFFALO SHRIMP                                     | 5   | RIB STACK honey-apple bbq sauce                            | 9 |

| POBLANO SHRIMP DIP   | 5 |
|----------------------|---|
| flour tortilla chips |   |

southern fried popcorn shrimp, spicy

buffalo sauce, celery, bleu cheese crumbles

#### CRISPY CALAMARI 6 sweet and spicy chili sauce

#### \*OYSTERS ON THE 1/2 SHELL 7

lemon, zesty cocktail sauce +\$1 for steamed oysters

#### MUSSEL FRA DIAVLO 7

steamed mussels, spicy marinara sauce, garlic toast

#### CARIBBEAN SHRIMP PIZZA 7

cajun shrimp, mushrooms, onions, mango sauce, gouda cheese

# **BBQ CHICKEN PIZZA**

diced chicken, bbg sauce, cheddar cheese, diced red onions

#### TATER TUMBLERS 7

ask your server for today's selection

# SUSHI

#### CALIFORNIA ROLL

Crab, avocado, cucumber, sesame seeds

### \*SPICY TUNA ROLL

ahi tuna, spicy sauce, green onion, spicy mayo, tempura flakes

#### SPICY CRAB ROLL

crab, spicy sauce, spicy mayo, green onion, tempura flakes, sesame seeds

\*These items contain raw or undercooked ingredients. Consuming raw or undercooked meats, poultry, seafood, shellfish and eggs may increase your risk of food borne illness, especially if you have a medical condition. A possible health risk may exist in eating undercooked ground beef at an internal temperature less than 155 degrees. The immediate consumer or purchaser must be 18 years of age or older and notified in advance.

# HAPPY HOUR DRINKS

DAILY FROM 4PM - 8PM

3

4

7

#### ANY SINGLE HOUSE LIQUOR

Vodka / Rum / Bourbon / Tequila Gin / Scotch / Whiskey \*Juice Mixers add 50 cents\*

#### **HOUSE WINE**

White Zinfandel / Chardonnay Merlot / Cabernet Sauvignon

### SIGNATURE FISHBOWL DRINKS

#### THE ISLANDER

DonQ coconut rum, orange juice, banana syrup, and strawberry puree

#### TROPICAL APPLE

parrot bay mango, sour apple pucker, sprite, blue curacao

#### **GULF STREAM**

smirnoff cherry twist, peach schnapps, sour, cranberry juice

#### **MARGARITAS**

4

#### **STRAWBERRY**

tequila, strawberry puree, sour, triple sec, lime juice, sugared rim

#### CLASSIC

tequila, sour, lime juice, triple sec, salted rim

#### **BFRRY**

tequila, raspberry schnapps, sour, pomegranate syrup, triple sec

### **KEY WEST**

tequila, whipped jack rum, sour, lime juice, triple sec

#### **MARTINIS**

5

7

Key Lime Martini / Caramel Apple Martini Almond Joy Martini

#### MOSCOW MULES

Apple Cider Mule / Peach Mule Melon Mule

#### **BEER COCKTAILS**

7

#### SUN DOWN

svedka clementine, amaretto, orange juice, new south white ale

### STARRY NIGHT

new south nut brown, angry orchard, frangelico, nutmeg and cinnamon

#### LIFE RAFT

svedka, zing zang, new south lager, worcestershire

#### HOMEGROWN ALES

| White Ale        | 3.25 |
|------------------|------|
| Liberty Lager    | 3    |
| Nut Brown        | 3    |
| Cooper River Red | 3    |

#### OYSTER SHOOTER

3

housemade pepper infused svedka vodka. oyster, zing zang bloody mary mix, old bay rim

## **SANGRIA**

4

#### WHITE PEACH SANGRIA

**RED SANGRIA** 

#### **FIREBALL**

3

4

#### **LONG ISLAND TEA**

**BLUE MOTORCYCLES** 

4

#### **160Z PABST BLUE RIBBON**

2



11AM - UNTIL