

## HAPPY HOUR

Monday - Friday | 3pm - 5pm

*\$2 Oysters ~ Half-Off Petites ~ \$6 Bar Features*

- prices are marked half-off -

### CROISSANT LOAF <sup>VEG</sup>

baked in house daily, wildflower honey, sea salt, whipped fig butter 4.50

### STUFFED MUSHROOM <sup>VEG</sup>

spinach, artichoke, white cheddar, gruyere, toasted breadcrumb 6

### MOULES FRITES

PEI mussels, white wine truffle cream, bacon, tomato, basil, ciabatta 8

### SEAFOOD DUMPLING

blue crab, shrimp, gruyere, chives, roasted garlic lemon aioli 7.50

### HUMMUS <sup>VEG</sup>

housemade marinated goat cheese, olives, marcona almonds, crudite, warm pita 4.50

### FRITO MISTO

flash fried calamari, shrimp, fish, artichokes, yuzu aioli 7

## SEAFOOD BAR

### PÊCHE OYSTERS\* <sup>GF</sup>

3 bluepoint oysters, caviar, cucumber brunoise, citrus ponzu, serrano chili oil 18

### AGUACHILE VERDE <sup>GF</sup>

shrimp, fish, scallop, avocado, serrano, pickled red onion, cucumber, tomato, herb lime vinaigrette, tortilla crisp 16

### SHRIMP COCKTAIL <sup>GF</sup>

5 jumbo shrimp cocktail, pink brandy, cocktail sauce 16

### CRAB LOUIE <sup>GF</sup>

jumbo lump, artisan lettuce, compressed tomatoes, boiled egg, cucumber, red onion, Peche remoulade 20

## SOUP & SALAD

### HEIRLOOM TOMATO BURRATA <sup>GF | VEG</sup>

heirloom tomato, burrata, basil oil, balsamic beet reduction, arugula, candied pecan, micro basil 15

### MIXED SALAD <sup>GF | VEG</sup>

artisanal lettuce, cucumbers, baby carrot, compressed tomatoes, red onion, candied pecans, feta cheese, beet gastrique, charred Pêche vinaigrette 9

### BEET CARPACCIO <sup>GF | VEG</sup>

heirloom beets, toasted pistachios, whipped goat cheese, local honey, white balsamic 13

### LOBSTER BISQUE

butter poached lobster, creme fraiche, chives, milk toast croutons 15

### ICEBERG WEDGE <sup>GF | M-VEG</sup>

baby iceberg, roquefort blue cheese, cherry tomato, red onion, eggs, applewood smoked bacon 9

### PÊCHE COBB SALAD <sup>GF</sup>

shrimp & colossal crab, roquefort blue cheese, maple bacon, tomato, red onion, egg, cucumber, creole vinaigrette 23

## LIGHT BITES

### SOFTSHELL CRAB SLIDERS

lettuce, tomato, Pêche remoulade, brioche bun 12

### SALT & PEPPER SEABASS

fried seabass, szechuan pepper, scallion, cilantro, chili soy aioli 16

### SALMON BELLY POKE TACOS\*

avocado puree, salsa, cilantro, wonton shell, sesame soy vinaigrette 12

### LOBSTER ROLL

butter poached lobster, tarragon aioli, new england roll, fries & green salad 30

### HAILEY CAKES\* <sup>M-GF</sup>

*Johnny cake's little sister*  
smoked salmon "lox" style, whipped everything schmear, chives, smoked roe, shallots, crispy capers, dill 12

### SEAFOOD FONDUE

crab, shrimp, spinach, artichokes, tomatoes, four cheese fondue, toasted garlic bread 18

### CRAB CAKE <sup>M-GF</sup>

super & colossal lump crab, herbbeurre blanc, potato strings, capers, lemon zest 22