



HAPPY HOUR MENU

DAILY 3PM TO 5:30PM

A PARTAGER

Mini Croque Monsieur | 12

Two Miniature Croque Monsieur
Served with French Fries

Mini Burgers | 12

Two Miniature Black Angus Burgers
Served with Truffle Aioli, Roasted Tomato and Raclette Cheese

Mini Cake au Crabe | 12

Two Miniature Jumbo Lump Maryland Crab Cakes
Served with Rivulet of Louis Sauce

Fromages et Charcuterie | 12

Assortment of International Cheese and Cold Cuts,
Pate de Champagne, Grain Mustard, Honeycomb, Marmalade
Served with Cranberry Walnut Bread

Assortments Mediterranean | 12

Hummus, Marinated Artichokes and Baba Ghanoush
Served with Grilled Pita

Moules Pour Deux | 18

Traditional Style PEI Mussels
Served with French Fries

Assiette de Fruits de Mer

Pour Deux | 35

3 Prawns, 3 Oysters, 3 New Zealand Mussels, 3 Snow Crab Claws and ½ Lobster Tail
Served with Mignonette and Cocktail Sauce

Pour Quatre | 70

6 Prawns, 6 Oysters, 6 New Zealand Mussels, 6 Snow Crab Claws and 1 Lobster Tail
Served with Mignonette and Cocktail Sauce

BOISSONS

Bubble | 6

White Wine | Red Wine | 7

Beer | 5

Executive Chef, Luca De Marchis | Executive Sous Chef, Gyo Santa