

Bar Bites

<i>Black Bean Empanadas</i>	\$9.00
With Garlic Cream and a fresh Cilantro Salsa	
<i>Spanish Meatballs in Tomato Sauce</i>	\$9.00
Made with Manchego Cheese served in a Tomato Sauce with Bread to soak up the savory goodness	
<i>Thai Rolls</i>	\$10.00
Minced Rock Shrimp & Chicken wrapped in a Crispy Spring Roll served with Sweet Chili Sauce	
<i>Pan Roasted Scallops</i>	\$9.00
Hand wrapped in Bacon with a Chipotle Maple Dipping Sauce	
<i>Fire Cracker Shrimp Spring Rolls</i>	\$7.00
Asian Spice Marinated Shrimp in a Crispy Roll, bursting with authentic Asian flavors	
<i>Pan Seared Crab Cakes</i>	\$12.00
Lump Crab Meat with Tomato Remoulade and Fresh Lemon	
<i>Oysters Bernardo</i>	\$12.00
Half dozen Baked Oysters stuffed with Bread Crumbs, Heavy Cream, Sambucca and Arugula	
<i>Gulf Oysters on the Half Shell</i>	\$12.00
The best the Gulf has to offer, only in season, shucked daily	
<i>Mexican Shrimp Cocktail</i>	\$10.00
Succulent Gulf Shrimp swimming in a Mexican cocktail of Tomato, Cilantro and Avocado	
<i>Chips and Dips</i>	\$9.00
Fried Pita Chips with a Creamy Garlic and Herb Dip; Fresh Tortilla Chips with a Warm Roasted Tomato Salsa	
<i>Appetizer Sampler</i>	\$16.00
Spanish Meatballs, Mexican Shrimp Cocktail and Pan Roasted Scallops	

Cocktails

<i>Orange Fashioned</i>	\$10.00
Maker's Mark Bourbon, Orange infused Simple	0
<i>Mango Martini</i>	\$12.00
Ketel One Orange Vodka, Cointreau Orange Liquor, Mango Puree and a splash of Sweet & Sour Mix	0
<i>Jean Lafitte</i>	\$10.00
Captain Morgan's Spiced Rum, Disaronno Amaretto and Agave Nectar topped with La Corte Prosecco	0
<i>Pomegranate Martini</i>	\$12.00
Pama Pomegranate Liquor, Ketel One Vodka, a splash of Cranberry Juice and a splash of Pineapple Juice	0
<i>Bellini Martini</i>	\$12.00
Ultimat Vodka, Peach Schnapps, and Bellini Puree, topped with La Corte Prosecco	0
<i>Berry Blossom</i>	\$15.00
Ciroc Red Berry Vodka, St. Germain's Elderflower Liquor and a splash of Cranberry Juice	0

