



HAPPY HOUR MENU

Happy Hour



Weekdays from 3-7 PM. \$6 Select Wines by The Glass, \$5 All Draft Beers

OFF THE HOOK COCKTAILS

\$8

Landmark Highball

Tito's Vodka, Peychaud's Aperitivo, lemongrass syrup, strawberry syrup, lemon, prosecco, east imperial soda

Dark & Stormy with a Chance of Snow

Goslings Rum, Malibu, Lime Juice & Ginger Beer

Calypso

Oxley Gin, J.F. Hadens Mango Liqueur, Lemongrass Syrup, Lemon Juice, Mint & Bubbles

Hotel Nacional

Havana Club Blanco, Apricot Liqueur, Pineapple Juice, Vanilla Bean Syrup & Lime Juice

STILTSVILLE - SIPPERS

Bacardi Facundo Eximo 10yr \$9.00

Bacardi Facundo Exquisito \$14.00

Don Q Gran Reserva Añejo \$9.00

Don Q Single Barrel \$8.00

SNACKS & SMALL PLATES

Caviar Deviled Eggs \$7.00

local farm fresh eggs, American sturgeon caviar, caper & lemon zest

Buffalo Fish Wings \$9.00

basket of fish wings, lime, hot sauce & celery hearts

Smoked Fish Dip \$9.00

smoked local catch, house pickles, butter toasted saltines & home made potato chips

Emerald Coast Fried Oysters Sammy \$7.00

key lime & cilantro aioli, cucumber pickle on a brioche roll

Smoked Fish Slider \$6.00

sliced heirloom tomato & lemon aioli on a soft potato roll

Chilled Watermelon & Pickle Salad \$5.00

chilled melon, house-made pickles, mojo vinaigrette

Peel & Eat Royal Red Shrimp \$9.00

six royal red shrimp | classic horseradish cocktail, coleslaw & lemon

Fish Bait \$3.00

hominy, gold fish and popped corn tossed in dehydrated lemon & cayenne

Local Blue Crab Slider \$9.00

pickled kohlrabi slaw & horseradish remoulade sauce

Stiltsville Fried Chicken

citrus and bay leaf crusted with Stiltsville hot sauce

Half Bird \$15.00

Tackle Box \$55.00

3 oysters, FL lobster with local avocado, 1/4 lb. royal red shrimp & local snapper ceviche

+ 2 Glass of Wine or 2 Beers.