Jappy Jappy



Hour many

4pm-6pm

A bottle of HSE champagne and ½ dozen oysters for only \$25

DRINKS

\$6 drafts, \$6 well, \$6 HSE Wine, 50% off all specialty cocktails

These offers are not combined with any other offers

RAW BAR

YELLOWTAIL & TUNA SASHIMI ponzu truffle sauce	12	SHRIMP COCKTAIL	14
CATCH OF THE DAY CEVICHE	10	DUNGENESS CRAB COCKTAIL	18
TUNA TOSTADA	14	LOBSTER MASAGO	32
AGUACHILE cocumber red onion serano avocado	10	HAND CUT STEAK TARTARE dijon mustard capers parsley chives rice chips quail egg micro greens	12



SALTWATER OYSTERS

1.50 EACH Minimum of 6

SOUPS & SALADS

BABY ROMAINE CAESAR SALAD caesar salad parsley shaved parmesan crostini	7	CLAM CHOWDER	9
GREEK SALAD	7	SALTWATER LOBSTER BISQUE	10
cherry tomatoes cucumbers onions feta chesse red wine vinaigrette		lobster chunks chives sherry	



FISHERMEN'S WHARF STYLE

basil aioli | cherry tomatoes | balsamic reduction

CRAB CAKES

MEDITERRANEAN SPREADS BOARD 14

hummus | baba ghanoush | tzatziki | olive tapenade | cucumber | roasted peppers | kalamata olives | toasted bread



HOT BITES

BEEF SLIDERS (2) lettuce chipotle sauce french fries	10	MEATBALLS homemade marinara	10
FISH TACOS (2) lettuce chipotle sauce	12	WILD MUSHROOMS e.v.o.o garlic	8
LOBSTER MAC AND CHEESE lobster chunks	14	BOK CHOY evoo garlic GF	8
CLAMS AND MUSSELS garlic roasted tomatoes andouille sausage seafood broth toasted bread	14	ROASTED BRUSSEL SPROUTS crispy bacon caramelized onion balsamic glaze	8 GF
SPICY CRISPY CALAMARI sweet chili garlic sauce sesame seeds arugula seaweed salad seasoning salt	10	HAND CUT FRIES tuffle oil parmesan	7

GRILLED SALMON 14

citrus emulsion | mashed potatoes

20% gratuity charged for parties of 6 or more.