

HAPPY HOUR

MONDAY – FRIDAY • 11AM – 7PM
AVAILABLE IN BAR & OUTSIDE LOUNGE ONLY

\$5 MARTINIS

Cosmopolitan

vodka, orange liqueur, lime and cranberry juice

Sour Apple Martini

sour apple liqueur, vodka and gin

Mango Martini

vodka, mango puree and orange juice

Mexican Martini

tequila, orange liqueur and sweet & sour

Lemon Drop Martini

vodka, orange liqueur and lemon juice

\$5 COCKTAILS

Mango Mojito • Strand Swirl • Mai Tai

\$4.50 FROZEN MARGARITAS

Mango • Strawberry • Melon • Raspberry

\$4 TASTE OF THE GRAPE

Hogue Cabernet Sauvignon
Beringer White Zinfandel
Wente Riverbank Riesling
Glass Mountain Chardonnay
Mirassou Merlot
Meridian Sauvignon Blanc

\$4 WELL COCKTAILS

Vodka • Gin • Rum • Tequila
Bourbon • Scotch

DRAFT BEER

\$3.50 Stella Artois
\$3.25 Seasonal
\$2.50 Bud Light

BOTTLED BEER

\$2.50 Domestic Bottle
\$3.25 Premium Domestic / Import Bottle

WILLIE G'S SEAFOOD & STEAKS

HAPPY HOUR

MONDAY – FRIDAY • 11AM – 7PM

AVAILABLE IN BAR & OUTSIDE LOUNGE ONLY

\$5

Fried Calamari

Traditional style served with marinara sauce

Buffalo Shrimp

Served with ranch dressing

Seafood Stuffed Jalapeños

Hot! Hot! Hot!

Buffalo Chicken Nuggets

Served with ranch dressing

\$7

Seared Tuna

Seared peppered tuna, sliced avocados and wasabi cream

Crab & Spinach Stuffed Shells

Rich and creamy, topped with béchamel sauce and Parmesan cheese, in a roasted red pepper sauce

Shrimp Cabo

Shrimp stuffed with Pepper Jack cheese, wrapped in Applewood bacon and lightly fried, served with corn pico relish and roasted red pepper sauce

Boiled Peel & Eat Shrimp (spicy hot)

From the pot to you!

¼ lb 3.50

½ lb 7.00

1 lb 12.00

Seafood Quesadilla

Shrimp, crab and crawfish with melted Pepper Jack cheese in a tortilla, served with corn pico relish

\$9

Steak Tacos

Served with corn tortillas

Tempura Shrimp

Drizzled with wasabi cream, served with Asian coleslaw

WILLIE G'S SEAFOOD & STEAKS