

# 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 Pinot Grigio  
BV 'Coastal' 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**

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**\$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**