

# SOCIAL HOUR

MONDAY - FRIDAY

11:00AM - 7:00PM

AVAILABLE IN BAR 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 • Willie G's Cocktail

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

Stella Artois \$3.50 • Blue Moon \$3.25

## Bottled Beer

Domestic Bottle \$2.50

Premium Domestic / Import Bottle \$3.25



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 Jalapenos** - 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 (served 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



WILLIE G'S SEAFOOD & STEAKS