

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