

Happy Hour Shrimp and Oyster Bar

Available from 4-7 in West Wing Bar and Patio

New Orleans BBQ Shrimp

Sautéed in beer, garlic, and Cajun spices \$10.99

Garlic Shrimp

Sautéed in butter, garlic, white wine, and finished with a hint of lemon \$10.99

Peel 'N Eat Shrimp

Served chilled over shaved ice with cocktail and horseradish

Full pound \$15.99 Half pound \$9.99

Shrimp Cocktail

Served chilled in a martini glass with cocktail and horseradish \$9.99

Oysters on the Half Shell

Succulent Blue Point oysters served with cocktail and horseradish

Full pound \$15.99 Half pound \$10.99

Steamed Little Neck Clams and Mussels

Your choice between Prince Edward Island Clams or Mussels

Steamed with white wine, butter, and lemon \$10.99

Poke tuna

Fresh sashimi grade tuna tossed in olive oil, fresh rosemary and spices.

Served with Szechuan \$10.99

Happy Hour Appetizers

Kook's Famous Crunchy Fingers

Delicate, flaky, sustainable Pacific white fish, rolled in frosted flakes, fried to a golden brown and drizzled with honey. Served over Raspberry Chipotle \$9.99

Stuffed Mushrooms

Large mushroom caps stuffed with spinach, lump crab, and herbed cream cheese \$11.99

Crab Rangoon

Stuffed with crabmeat and seasoned cream cheese \$8.99

Cajun Style Calamari

Lightly dusted in flour and Cajun spices, flash fried and served with cocktail sauce \$10.99

Seared Ahi Tuna

Ahi tuna encrusted in black and white sesame seeds, lightly seared, and served with wasabi and Thai chili sauce \$10.99

Smoked Trout

Rainbow trout, brined and mesquite smoked in house, and served with dill caper \$13.99

Traditional Steak Bites

Filet mignon tips with red onions and peppers, marinated and grilled \$12.99

Bam Bam Shrimp

Lightly battered shrimp served over a sweet and spicy chipotle sauce \$11.99

Kook's Coconut Shrimp

Four large shrimp encrusted in coconut and deep-fried. Served with jezebel sauce \$11.99