

# SHOEMAKERS

A M E R I C A N   G R I L L E

## Bar & Patio Happy Hour Menu Monday–Friday • 4:30pm–6:30pm

### **CRISPY FRIED CALAMARI**

LIGHTLY DUSTED CALAMARI WITH FRIED PEPPADEW PEPPERS, SHAVED PECORINO CHEESE AND LEMON AIOLI. 7.50

### **JUMBO SHRIMP COCKTAIL**

SERVED WITH SHOEMAKERS COCKTAIL SAUCE. 9.50

### **\*BLACKENED SEARED AHI TUNA**

GLAZED WITH SWEET SOY GLAZE, ACCOMPANIED BY WASABI AND FRESH GINGER. 8.50

### **GARLIC LIME SHRIMP**

JUMBO SHRIMP TOSSED IN A GARLIC CITRUS SAUCE WITH ROMA TOMATOES. 9.50

### **FRIED OYSTERS**

ATOP CORN AND SPINACH SUCCOTASH AND CHIPOTLE AIOLI. 8.25

### **BUFFALO STYLE JUMBO SHRIMP**

TOSSED IN A TANGY BUFFALO SAUCE WITH GORGONZOLA DRESSING. 11.25

### **HOT SHRIMP AND CRAB DIP**

SERVED WITH GRILLED FLATBREAD. 7.50

### **ONION RINGS**

BUTTERMILK BATTERED, PANKO CRUSTED, THICK-CUT ONION RINGS. 4.50

### **SCALLOPS CASINO**

ON THE HALF SHELL, BROILED AND TOPPED WITH BACON, ONION AND TRI-COLORED PEPPERS. FINISHED WITH PANKO AND PARMESAN CHEESE. 7.50

### **STUFFED MUSHROOMS**

SILVER DOLLAR MUSHROOMS STUFFED WITH GOAT CHEESE, VIRGINIA COUNTRY HAM AND FINE HERBS. 6.00

### **PETITE PAN-SEARED CRAB CAKE**

DUSTED WITH PANKO AND SERVED ON MIXED GREENS WITH A SPICY REMOULADE SAUCE. 9.50

### **ESCARGOT BOURGUIGNON**

ESCARGOT SAUTÉED WITH BUTTON MUSHROOMS IN A COGNAC, GARLIC AND HERB SAUCE. 9.50

### **IMPORTED AND DOMESTIC CHEESE PLATE**

CHEF'S SELECTION OF FOUR CHEESES WITH TOMATO CHUTNEY, FRESH BERRIES AND HERBED TOAST POINTS. 9.00

\*Consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase your risk of foodborne illness.