

## RAW BAR

<b>East Coast Oysters</b> <i>Fennel Chili Mignonette, Cocktail Sauce, Lemon</i>	2.00
<b>Littleneck Clams</b> <i>Fennel Chili Mignonette, Cocktail Sauce, Lemon</i>	1.50
<b>Florida Pink Shrimp</b> <i>Cocktail Sauce, Lemon</i>	3.00
<b>Yellowfin Tuna Tartare</b> <i>Avocado, Chili-Sesame Seed Vinaigrette</i>	7.00
<b>Local Fish Ceviche</b> <i>Cucumber, Radish, Passionfruit-Aguachile, Avocado Puree</i>	5.00
<b>Stone Crab Claws</b> <i>Spicy Mustard Sauce</i>	M.P.



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## SHOOTERS

<b>Screwed Oyster</b> <i>Tito's Vodka, Navel Orange, Lime</i>	6.00
<b>Clam Michelada</b> <i>Sauza Tequila, Beer, Bloody Mary Tomato, Chili Salt</i>	5.00
<b>Shrimp</b> <i>Ginger Liqueur, Lemon, Smoked Paprika</i>	6.00

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## FROM THE KITCHEN

<b>Point Royal Ugly Burger</b> <i>Dry-Aged Double Patty, Bread &amp; Butter Pickles, Aged American Cheese, Remoulade</i>	9.00
<b>Beer Braised Mussels</b> <i>Andouille Sausage, Calabrian Chili, Sourdough Toast</i>	8.00
<b>Crab Croquettes</b> <i>"Comeback Sauce"</i>	7.00

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# POINT ROYAL

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HAPPY (OYSTER) HOUR

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## NOT YOUR NORMAL BLOODY MARY

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**The Point Royal Bloody Mary** 29.00  
*Tito's Vodka, Fresh Tomato Juice, Horseradish, Black Pepper, Florida Stone Crab, Cocktail Shrimp, Oyster on the Half Shell, Celery, Olives, Chili-Lime Salt*

**The Point Royal Bloody Mary** 29.00  
*Tito's Vodka, Fresh Tomato Juice, Horseradish, Black Pepper, Florida Stone Crab, Cocktail Shrimp, Oyster on the Half Shell, Celery, Olives, Chili-Lime Salt*

# DRINKS

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### HAND-CRAFTED COCKTAILS

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**Tommy's Margarita** 9.00  
*Sauza Tequila, Agave Nectar, Fresh Pressed Lime Juice*

**Rosé Sangria** 9.00  
*Listel Rosé, Elderflower, Fresh Fruit*

**Tequila Sunrise** 9.00  
*Sauza Tequila, House Made Grenadine, Orange Juice*

**Hurricane Crush** 9.00  
*Light and Dark Rum, Passion Fruit, Lemon Juice, House Made Grenadine, Oloroso Sherry Float*

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### BEER

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**Bud Light** 4.00

**Miller Light** 4.00

**Pacifico** 4.00

**Heineken** 4.00

**Funky Buddha Hop Gun** 4.00

**Stella Artois** 4.00

**Bud Light** 4.00

**Miller Light** 4.00

**Pacifico** 4.00

**Heineken** 4.00

**Funky Buddha Hop Gun** 4.00

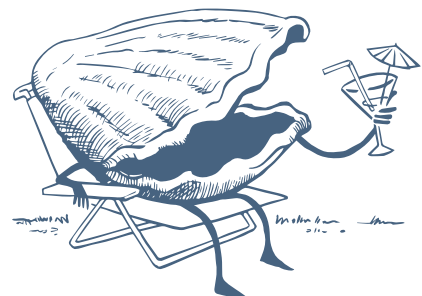
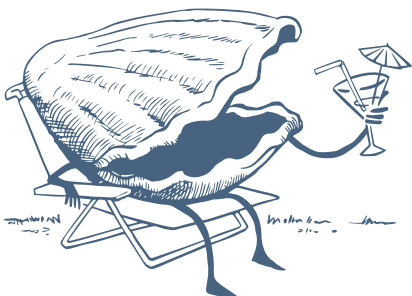
**Stella Artois** 4.00

ALL WINE BY THE GLASS  
\$2.00 OFF

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\$2.00 OFF

ALL WELL DRINKS \$6

ALL WELL DRINKS \$6



Executive Chef Jorge Negron  
Chef Geoffrey Zakarian

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