HAPPY HOUR
DAILY, 4:30 TO 6:00

HAPPY HOUR COCKTAILS // 10

BLACKBERRY LEMON DROP
Ketel One, Massenez Crème de Mûre Blackberry, Lemon, Spiced Sugar Rim

THE OLD FASHIONED
Buffalo Trace, Sazerac Rye, Demerara, Hopped Citrus Bitters

ZEN AND TONIC
Roku Gin, Martini Bianco, Elderflower Tonic

ONE NIGHT IN CANCUN
Vanilla Cazadores Reposado, Licor 43, Passion Fruit, Lime, Sweet and Spicy Rim

OUR FAMILY SECRET ESPRESSO MARTINI
Our Secret Family Recipe

DRAFTS AND DOMESTIC BOTTLES // 5

DRAFTS
Jai Alai IPA
Turtle Season Hazy IPA
Sandbar Sunday American Wheat Ale
Olde Naples Blonde Ale
Beekeeper Honey Brown Ale
Unholy American Trippel Ale

DOMESTIC BOTTLES
Miller Lite
Bud Light
Coors Light
Michelob Ultra

HAPPY HOUR
DAILY, 4:30 TO 6:00

LIQUOR BEVERAGES // 9 | UP +3 | ROCKS +2

BACARDÍ SUPERIOR RUM

BOMBAY SAPPHIRE GIN

BUFFALO TRACE BOURBON

CAZADORES REPOSADO TEQUILA

GREY GOOSE VODKA

WINES // 8

SAUVIGNON BLANC, BOULDER BANK

RIESLING, ESSENCE, RAIMUND PRUM

PINOT GRIGIO, CANTINA PUIATTI

CHARDONNAY, DAVIS BYNUM

CABERNET SAUVIGNON,
RAVEL & STITCH

PINOT NOIR, BANSHEE

25% OFF BOTTLES UNDER 100
HAPPY HOUR AT THE BAR ONLY

HAPPY HOUR
DAILY, 4:30 TO 6:00

HAPPY HOUR FOOD

ARTISAN CHEESE & CHARCUTERIE // 14
Ibérico Ham, Soppressata, Brie, Parmesan, & Crostini

SHRIMP COCKTAIL GF // 16
Chilled Shrimp Served with House-Made Cocktail Sauce

CHILLED HALF MAINE LOBSTER GF // 21
Served with Lemon, Flaky Sea Salt, & Citrus Chimichurri

MARCO PRIME FRENCH ONION MEATBALLS // 14
Two Handcrafted Prime Beef Meatballs,
Caramelized Onion Jus, Melted Gruyère Cheese,
& Toasted Brioche Crostini

BLUE CRAB CROQUETTES // 12
Three Crispy Blue Crab Croquettes with
Mango Salsa & Sweet-Spicy Togarashi Aioli

MARCO PRIME SMASH SLIDERS * // 16
Two Handcrafted Beef Smash Sliders with House Pickles,
Smoked Bacon Mayo, Melted American Cheddar,
& a Side of Parmesan Fries

HALF DOZEN EVERGLADES OYSTERS * GF // 20
Served with House Mignonette & MP Hot Sauce

TEN THOUSAND ISLANDS CEVICHE * // 16
Fresh Local Gulf Grouper and Crispy Calamari, Dressed
in Classic Peruvian Leche de Tigre, Red Onion, Cilantro,
Sweet Potato, Peruvian Corn, & Crispy Corn

CHOP STIX & SHRIMP // 12
Crispy Tempura Shrimp Glazed with
Chili-Herb Sauce & Key Lime Aioli

MARCO PRIME FISH & CHIPS // 14
Tempura-Battered Market Fish, Truffle Parmesan Fries,
Yuzu Tartar Sauce, Sweet Chili Glaze, & Fresh Herbs

WAGYU BEEF CARPACCIO * // 15
Thinly Sliced Wagyu Beef with Microgreens, Capers,
Red Onion, Shaved Parmesan, & Crostini