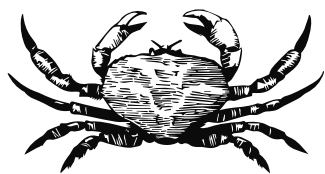


ANGIE'S

Oysters • Mussels • Tap Beer



SEAFOOD BAR

ANGIE'S SHARING PLATTER

Maine boston lobster, Jumbo shrimp cocktail,
Diver scallop ceviche, Oysters of the half shell,
Hokkaido snow crab

FOR 2 68 | FOR 4 128

OYSTERS (Half Dozen)

Oyster Of The Day 23

Fine De Claire 38

Tsarskaya Katamata 52

French Belon 48

SHELLFISH (Chilled)

Alaskan King Crab Legs 58

Boston Lobster (whole) 56

Jumbo Prawns (3pcs) 28

HOURS

MONDAY - FRIDAY

Lunch: 12:00pm -2:30pm
(last order 2pm)

Dinner: 5:00pm -10:00pm
(last order 9pm)

CLOSED ON SATURDAYS & SUNDAYS

MUSSELS & CLAMS

MAINS (750g) 38 | BOWLS (350g) 19

• FREE FLOW OF FRIES •

• CHOICE OF MUSSELS OR CLAMS OR COMBINATION •

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CLEAR

Angie's Special

Onion, parsley, butter, celery, leek, black pepper

Provencale

Onion, parsley, butter, tomato, garlic, herbs

TRADITIONELLE

White wine, celery, garlic, onion

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ASIAN

Tom Yum

Lemongrass, Kaffir lime leaf, lobster broth,
blue ginger & thai basil

Angie's

Dried shrimp, tomato, ginger, assam chili

THAI

Tom Kha, lobster broth with coconut creme,
young coconut jus, coriander

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CREAM

Classic

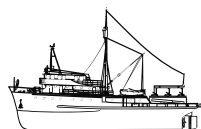
Onion, parsley, butter, celery, leek, white wine

Mariniere

Onion, parsley, butter, celery, leek,
white wine, cream

Lobster

Fish stock, lobster bisque, mushroom



SMALL PLATES

Diver Scallop Ceviche
Avocado, romaine lettuce, apple & shallot 18

Chilled Spanish Octopus
Romesco dip 18

Smoked Salmon Tartare
Rye toast & sun dried tomatoes 16

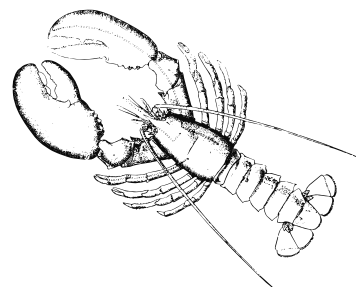
Prawn Cocktail (3pcs) 16

Calamari 12

Chef Salad 15

Mini Fish Sliders
With tartar sauce 18

Truffle Frites
With parmesan cheese shavings 15



BIG EATS

Butter Lobster 38 (half) • 55 (whole)

Grilled Fish of The Day
Grilled with potatoes 25

Boston Lobster Roll
Quick pickled cabbage, avocado mousse
& fresh coriander 28

Lobster Cobb Salad
Ranch dressing & blue cheese chunks 32

FISH & CHIPS
Beer battered fish, fries 23

Butter Prawns 28

ANGIE'S

Oysters • Mussels • Tap Beer



HAPPY HOUR

BEFORE 7PM

BEER PADDLES

3 FOR 15 | 5 FOR 22

BUCKET DEAL

BUY 4 GET 1 FREE

COCKTAIL

18

Homemade Sangria

Red / White

Afternoon Delight

Earl grey, shochu, lemon

Angie's Signature

Gin, campari, fresh lime

Bloody Mary

Tomato, vodka, horseradish, fresh lime
sea salt, black pepper

Cuban Mojito

White rum, fresh mint, fresh lime, soda

The Garden Pimm's

Pimm's no. 1, lemon, orange, cucumber, mint

Watermelon Lemonade

Fresh watermelon, freshly squeezed lemonade,
vodka, bitter lemon



TASTING ROOM

Hailing from Stavanger, Norway Lervig are a force in the world of Craft beer. Crafted after the townspeople revolted against the mass brewery attempted to sell them substandard beer and buying their old brewery

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Pilsner 4.7 % | 15

Lucky Jack 4.7 % | 15

White Dog 4.7 % | 15

Reserve Blonde Ale 4.3 % | 15

Reserve Check In IPA 6.0 % | 16

Reserve Oat IPA 7.2 % | 16

Reserve Saison 6.6 % | 16

Surly Pale Ale 6.6 % | 16

Loverbeer Americano Roma IPA 6.0 % | 16

Boneyard Double Black Tide Black IPA 8.4 % | 16

CHAMPAGNE & SPARKLING

Glass | Bottle

Moët, "Imperial", Brut, Reims, nv

25 | 138

Agusti Torella Mata, Reserva Brut

Cava, Esp, 2010 16 | 85



WHITE

Two Tracks, Sauvignon Blanc,
Marlborough, 2014 15 | 75

Henri Bourgeois Les Baronnes
Sancerre, 2012 18 | 125

RED

Catena Alamos, Malbec,
Mendoza, 2012 16 | 85

M. Charpoutier Marius, Grenache
Syrah, France 2013 15 | 75

Saint Claire, Pinot Noir
New Zealand, 2014 16 | 85