

# OYSTERS



<p><input type="radio"/> <b>SEX ON THE BAY</b> 2.95 medium salinity with a creamy cucumber finish, plump meat, PEI (S)</p>	<p><input type="radio"/> <b>HUCKLEBERRY</b> 2.20 soft salt taste with a seaweed finish, MD (S)</p>
<p><input type="radio"/> <b>RASBERRY POINT</b> 3.30 salty, clean &amp; particularly sweet with muskiness, PEI (M)</p>	<p><input type="radio"/> <b>SKINNY DIPPER</b> 2.20 deep cup and a clean, crisp, refreshing flavor, MD (L)</p>
<p><input type="radio"/> <b>EEL LAKE</b> 3.20 plump &amp; crunchy bodies best served naked with seaweed finish, PEI (S)</p>	<p><input type="radio"/> <b>WHITE STONE</b> 2.70 deep cup, plump, delicate salinity, long creamy finish, VA (S)</p>
<p><input type="radio"/> <b>SHINY SEA</b> 2.85 hints of seaweed, medium brine, sweet finish, PEI (S)</p>	<p><input type="radio"/> <b>PAMLICO PEARLS</b> 2.35 delicate, sweet, mineral finish, NC (M)</p>
<p><input type="radio"/> <b>KATAMA BAY</b> 3.10 extremely plump, pleasantly briny, smooth finish, MA (M)</p>	<p><input type="radio"/> <b>BURNS POINT</b> 4.00 medium brine with sweet watermelon accents, WA (S)</p>
<p><input type="radio"/> <b>DAISY BAY</b> 3.30 superior meat with a wonderful salty and sweet finish, PEI (M)</p>	<p><input type="radio"/> <b>WILLAPA BAY</b> 3.20 full, firm meat with a light brininess, sweet flavor and cucumber finish, WA (M)</p>
<p><input type="radio"/> <b>ISLAND CREEK</b> 4.00 up front brine, middle vegetal notes, sweet finish, MA (S)</p>	<p><input type="radio"/> <b>GIGAMOTO</b> 3.70 medium salinity, melon &amp; mineral notes, slight smoke BC (S)</p>

**NOTES**

PRICES ARE FOR EACH OYSTER. PLEASE ENTER DESIRED QUANTITIES. OYSTERS ARE SERVED WITH SALTINES, COCKTAIL SAUCE, HOT SAUCE, AND MIGNONETTE. OYSTERS MARKED WITH A FLAG ARE \$1 DURING HAPPY HOUR (MON-FRI, 4PM-6PM).

WHEN FINISHED, FLIP THE SHELL



## PLATEAUX

The Deck Hand — 70 oysters, snow crab, shrimp

The First Lieutenant — 95 oysters, snow crab, shrimp, cobia

El Capitan — 130 oysters, snow crab, shrimp, hamachi, lobster, cobia

## SHELLFISH

Peel & Eat Shrimp — 17

Baked Oyster — 3 each

Snow Crab Claws — 20

Lobster Roll — 25