

September 23rd



<input type="radio"/> RASBERRY POINT 3.30 salty, clean & particularly sweet, PEI (M)	<input type="radio"/> ISLAND CREEK 4.00 up front brine, middle vegetal notes, sweet finish, MA (M)
<input type="radio"/> OSPREY POINT 2.35 shallow cup, translucent flesh, medium salinity, briny finish PEI (M)	<input type="radio"/> COCKTAIL THATCH 2.65 very salty with a pleasant ocean flavor, MA (L)
<input type="radio"/> ST. SIMONS 3.55 medium brine, slight minerality PEI (S)	<input type="radio"/> RIPTIDE 2.85 sweet and briny with robust meat, satisfying mineral finish, MA (L)
<input type="radio"/> SALUTE 2.10 full, silky meat, salty w/ sweet clean finish, PEI (M)	<input type="radio"/> STANDISH SHORE 2.65 sweet, buttery flavor and texture with sweet finish, MA (M)
<input type="radio"/> SHINY SEA 3.05 hints of seaweed, medium brine, sweet finish, PEI (S)	<input type="radio"/> BLUE POINT 2.65 mild and pleasant, briny flavor CT (M)
<input type="radio"/> PICKLE POINT 2.50 zesty seaweed up front, mild brine, sweet finish, PEI (M)	<input type="radio"/> MOONSTONE 3.20 medium brine with a sweet and very salty finish, RI (M)
<input type="radio"/> GREAT WHITE 2.85 high salinity and crisp, clean flavor MA (M)	<input type="radio"/> VIKING POINT 2.05 mineral rich, crisp, full bodied VA (S)

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 — 45
oysters, snow crab, shrimp

The First Lieutenant — 65
oysters, snow crab, shrimp, salmon

El Capitan — 100
oysters, snow crab, shrimp, scallop
ceviche, lobster, salmon

SHELLFISH

Peel & Eat Shrimp — 17

Baked Oyster — 3 each

Snow Crab — 21

Lobster Roll — 25

COCKTAILS

PUNCHES

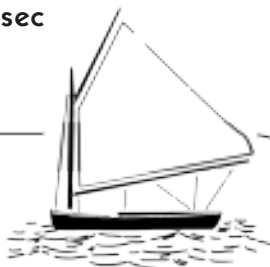
SALTY DOG 10
 Deep Eddy Ruby Red vodka,
 grapefruit, grapefruit bitters,
 Pink Himalayan salt

FISH HOUSE PUNCH 9
 rum, brandy, Leopold's
 peach whiskey, lemon, black
 tea, sugar

PAINKILLER 10
 Spiced Rum, Coco Mahina,
 pineapple, oj, nutmeg

CHAMPAGNE PUNCH 9
 Prosecco, brandy, lemon,
 lime, grapefruit, orange,
 triple sec

Afternoon Snacks



****AVAILABLE FROM 2:30pm – 4pm****

CHEESEBURGER 5.95
 american cheese, lettuce, tomato, pickle, diced onion,
 mustard, mayo

KALE SALAD 12
 blackberries, feta, crispy shallots

TRUFFLE POPCORN 8

CONCH FRITTERS 9

SEAFOOD CHOWDER 10
 bacon

DRAFT BEER



BLUE POINT TOASTED LAGER — Long Island, NY 5

BALLAST POINT WAHOO WHITE ALE — San Diego, CA 6

THREE TAVERNS PRINCE OF PILSEN — Decatur, GA 6

TERRAPIN HI-5 IPA — Athens, GA 6

ELYSIAN SPACE DUST DOUBLE IPA — Seattle, WA 6

GATE CITY COPPERHEAD AMBER — Roswell, GA 6

COCKTAILS

PUNCHES

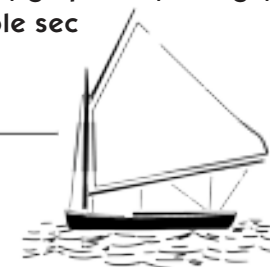
SALTY DOG 10
 Deep Eddy Ruby Red vodka,
 grapefruit, grapefruit bitters,
 Pink Himalayan salt

FISH HOUSE PUNCH 9
 rum, brandy, Leopold's
 peach whiskey, lemon, black
 tea, sugar

PAINKILLER 10
 Spiced Rum, Coco Mahina,
 pineapple, oj, nutmeg

CHAMPAGNE PUNCH 9
 Prosecco, brandy, lemon,
 lime, grapefruit, orange,
 triple sec

Afternoon Snacks



****AVAILABLE FROM 2:30pm – 4pm****

CHEESEBURGER 5.95
 american cheese, lettuce, tomato, pickle, diced onion,
 mustard, mayo

KALE SALAD 12
 blackberries, feta, crispy shallots

TRUFFLE POPCORN 8

CONCH FRITTERS 9

SEAFOOD CHOWDER 10
 bacon

DRAFT BEER



BLUE POINT TOASTED LAGER — Long Island, NY 5

BALLAST POINT WAHOO WHITE ALE — San Diego, CA 6

THREE TAVERNS PRINCE OF PILSEN — Decatur, GA 6

TERRAPIN HI-5 IPA — Athens, GA 6

ELYSIAN SPACE DUST DOUBLE IPA — Seattle, WA 6

GATE CITY COPPERHEAD AMBER — Roswell, GA 6