

OYSTERS



<p><input type="radio"/> SWEET PETITE B 2.50 firm meat, super briny, creamy PEI (S)</p>	<p><input type="radio"/> WHO YOUR DADDY B 2.30 high salinity, medium cup, creamy & clean finish, PEI (M)</p>
<p><input type="radio"/> MAMMA MIA B 2.30 sweet, slightly briny, light body, clean finish, PEI (M)</p>	<p><input type="radio"/> MON LOUIS 3.00 extremely briny, creamy finish, AL (M)</p>
<p><input type="radio"/> FIN DE LA BAIES 3.00 smooth, mild, medium to high salt content, hint of seaweed, PEI (M)</p>	<p><input type="radio"/> PORTERS ISLAND 2.60 plump, creamy, mild salinity, FL (M)</p>
<p><input type="radio"/> OSPREY POINT 2.30 shallow cup, translucent flesh, medium salinity, briny finish, PEI (M)</p>	<p><input type="radio"/> WILDCAT COVE 3.30 mild brine, subtle creaminess, soft mineral finish, WA (M)</p>
<p><input type="radio"/> SHINY SEAS 3.30 hints of seaweed, medium brine, sweet finish, PEI (M)</p>	<p><input type="radio"/> COMPASS POINT 3.25 sammish bay, small, buttery with cucumber finish, WA (M)</p>
<p><input type="radio"/> COOKES COCKTAIL B 2.50 small, shallow cup, creamy & sweet, light brine, PEI (M)</p>	<p><input type="radio"/> DABOB BAY 3.40 light crisp clean finish, medium-high salinity, WA (S)</p>
<p><input type="radio"/> PICKLE POINT 3.25 zesty seaweed up front, mild brine, sweet finish, PEI (M)</p>	<p><input type="radio"/> DENMAN ISLAND 3.50 medium salinity, melon & mineral notes, slight smoke, BC (M)</p>



PLATEAUX

The Deck Hand — 60
oysters, snow crab, shrimp

The First Lieutenant — 80
oysters, snow crab, shrimp, salmon

El Capitan — 140
oysters, snow crab, shrimp, tuna
tartare, lobster, salmon

SHELLFISH

Peel & Eat Shrimp — 18

Baked Oysters — 3 each

Snow Crab — 23

Lobster Roll — MKT

OYSTER HOT SHOT — mezcal, lemon, house-made hot sauce.....5

BACKS OH SNAP! — gin, horseradish, house-made bloody mix.....5

JOIN US FOR HAPPY HOUR! MONDAY FROM 4 TO 10 PM
AND TUES. - FRI. FROM 4 TO 6 PM

CONSUMING RAW OR UNDERCOOKED SHELLFISH MAY INCREASE YOUR RISK OF FOODBORNE ILLNESS.