

OYSTERS



OSPREY POINT 2.40
shallow cup, translucent flesh,
medium salinity, briny finish, PEI (M)

RASPBERRY POINT 3.30
salty, clean & sweet with the
muskieness of Atlantic oysters, PEI (L)

CUPIDS CHOICE 2.66
clean rounded shells, deep cup,
sweet taste with sharp brine, PEI (S)

SWEET PETITE **B** 2.30
firm meat, super briny, creamy
PEI (S-M)

COOKES COCKTAIL 2.50
small, shallow cup, creamy & sweet,
light brine, PEI (M)

MER BLEUE 3.33
clean and slightly briny with a sweet
finish, PEI (S)

SUNBERRY POINT **B** 2.30
fat meat bursting with brine
swimming in a deep pool of clean
liquor, PEI (S)

CAVENDISH CUP **B** 2.60
full firm meat, bright brinness
PEI (M)

BAGADUCE FALLS 2.85
brackish water, not super salty, meaty
ME (M-L)

MYSTICS **B** 2.30
high salinity, medium cup, creamy &
clean finish, CT (L)

CHINCOTEAGUE SALT 2.75
high salinity, low brinness, clean
VA (S-M)

SEMPER SALTY 2.73
large meat, soft & creamy texture,
high salinity, strong aftertaste, FL (L)

MON LOUIS 2.96
extremely briny, creamy finish,
AL (M)

GRAND BATTURE 2.83
plump, creamy, mild salinity
AL (M)

WHEN
FINISHED,
FLIP THE
SHELL



SPARKLING

BRUT CHAMPAGNE – Pierre Péters,
Cuvée de Réserve NV — 99

BRUT CHAMPAGNE – Charles
Heidsieck, Réserve NV — 64

CAVA BRUT – Juve Y Camps
“Essential” Cava NV — 48

SHELLFISH

Pickled Red Onion Ice — 2

Baked Oysters — 3.50 each

Peel & Eat Shrimp — 18

Lobster Roll — MKT

OYSTER BACKS

YELLOW SHUCKER— horseradish vodka, chartreuse, lemon 5

HOT SHOT — mezcal, lemon, chef’s hot sauce 5

OH SNAP! — gin, horseradish, BeetleCat bloody mix..... 5

*Oysters sold separately

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.