

OYSTERS



SASSY MALPEQUES **B** 2.30
medium brine with a slightly fruity finish, PEI (M)

FORTUNE COVES 3.10
medium to small size, crisp, briny PEI (M)

SAVAGE BLONDES 3.00
slightly sweet, high salinity PEI (M)

EEL LAKE 3.20
plump & crunchy bodies best served naked with a distinct seaweed finish PEI (M)

MERMAID'S ISLAND 2.85
medium size, intense brininess, mellow finish, full meat, MD (M)

PEACHTREE **B** 2.00
medium salinity, creamy flesh, slight minerality on the finish VA (M)

CEDAR POINTS **B** 2.35
med- deep cup, mild brininess with a clean creamy finish, FL (M)

MURDER POINT 2.75
rich, creamy taste, light metallic finish hint of butter, AL (M)

MON LOUIS **B** 2.30
extremely briny, creamy finish, AL (M)

POINT AUX PINS 2.85
firm, meaty, and rich with just enough brine, AL (M)

HOOTENNANY 3.55
deep cups, meaty with rich seaweed & mineral, WA (L)

CRANBERRY CREEK 3.40
bold brininess, a crisp, clean flavor and a slight honeydew taste on the finish, WA (M)

SUNSET BEACH 3.40
meaty, silky, medium brine, mineral finish, WA (L)

BIG CAVE 4.00
firm, crisp, mildly salty, sweet finish WA (L)

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

CHILL DILL — gin, dill, pickle brine..... 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.