







OYSTERS



<input type="radio"/> GLACIER BAY 3.25 mildly briny, sweet flesh, yeasty finish (S) NB	<input type="radio"/> BLUE MIST 2.70 meaty, deep cup, medium salinity with a mild finish (M) CT
<input type="radio"/> CAVENDISH CUP 2.75 full firm meats, bright brininess (L) PEI	<input type="radio"/> BAY SHORE  2.00 firm, mildly salty, buttery (M-L) MD
<input type="radio"/> SUNBURY POINT 2.90 fat meats, bursting brine, with a pool of clean liquor (M-L) PEI	<input type="radio"/> JAMES RIVER  2.00 large, meaty, mild, low salinity (M-L) VA
<input type="radio"/> SWEET SENSATION  2.25 medium brine, plump meats, earthy finish (M-L) PEI	<input type="radio"/> ROCK POINT 3.35 creamy, medium salinity, seaweed finish (M) WA
<input type="radio"/> JOHN'S RIVER 3.10 fruity, sweet, briny, with umami finish (M-L) ME	<input type="radio"/> DABOB BAY 3.20 light crisp clean finish, medium-high salinity (M) WA
<input type="radio"/> SNOW KISSED  2.60 oceanic with mild salinity, slight minerality, clean finish (M) MA	<input type="radio"/> WILDCAT COVE 3.00 mild brine, subtle creaminess, soft mineral finish (M-L) WA
<input type="radio"/> BLUE POINT 2.85 mild and pleasant, briny flavor (M-L) CT	<input type="radio"/> FANNY BAY 3.10 smooth, creamy, sweet, pronounced cucumber finish (M) WA



SPARKLING

BRUT CHAMPAGNE – Chartogne Talliet Cuvee St Anne NV — 83

BRUT CHAMPAGNE – Charles Heidsieck, Réserve NV — 64

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

SHELLFISH

Pickled Red Onion Ice — 2

Peel & Eat Shrimp — 18

Lobster Roll — MKT

OYSTER BACKS

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

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

COOL CUCUMBER — vodka, cucumber, mint, lime 5

*Oysters sold separately