

# OYSTERS

INMAN PARK  
ATL. GA

February 15<sup>th</sup>

**B** Happy Hour Oysters Mon-Fri 4-6pm

- |   |   |
|---|---|
| <input type="radio"/> CHEBOOK TOOK <b>B</b> 2.90<br>mild brine, ocean breeze, allium (S) NB                 | <input type="radio"/> HIGH TIDE SELECTS 3.70<br>deep cup, medium salinity, mild finish (M) MA               |
| <input type="radio"/> BEAUSOLEIL 3.00<br>bold saline up front, short mineral finish, slightly earthy (S) NB | <input type="radio"/> NINIGRET NECTAR 3.30<br>small, plump, creamy, buttery, citrus finish (M) RI           |
| <input type="radio"/> MALPEQUE <b>B</b> 3.00<br>sweet, slightly briny, light body, clean finish (M-L) PEI   | <input type="radio"/> SHOOTING POINT 2.00<br>creamy body, medium salinity, long clean mineral finish (M) VA |
| <input type="radio"/> SAVAGE BLONDE 3.10<br>full and sweet with a briny flavor (M) PEI                      | <input type="radio"/> LITTLE WICOMICOS 3.80<br>clean and sweet, deep cup with mild salinity (M) VA          |
| <input type="radio"/> QUEENS CUP <b>B</b> 3.10<br>"malpeque look" medium salt, buttery finish (M) ME        | <input type="radio"/> POINT AUX PINS 3.10<br>full bodied, slightly briny, creamy & clean finish (M) AL      |
| <input type="radio"/> POWDER POINT <b>B</b> 3.00<br>high salinity, silky meat, clean long finish (M) MA     | <input type="radio"/> MON LOUIS 2.95<br>extremely briny, creamy finish (M) AL                               |
| <input type="radio"/> WELLFLEET 3.30<br>high salinity, creamy, briny, nice seaweed flavors (S) MA           | <input type="radio"/> DEER CREEK 3.20<br>full meats, creamy, & earthy (M-L) 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

- Pickled Red Onion Ice** — 2
- Half Dozen Chef's Selection Baked Oysters** — 20
- Peel & Eat Shrimp** — 18
- Double Cheeseburger** — 15
- 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

**B** Happy Hour Oysters – While Supplies Last

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

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