

# OYSTERS



BEAUSOLEIL\* **B** 3.50  
bold saline up front, short mineral finish, slightly earthy (S) NB

CHEBOOK TOOK\* **B** 3.30  
mild brine, ocean breeze, allium (S) NB

RASPBERRY POINT\* **B** 3.60  
salty, particularly sweet, slight muskiness (M) PEI

MOMMA MIA\* 3.60  
medium to high salinity, crisp, clean finish (M) PEI

IRISH POINT\* 3.50  
distinctive bright green shell, clean and briny punch (M) PEI

WELLFLEET\* 3.60  
high salinity, creamy, briny, nice seaweed flavors (S) MA

SUNKEN MEADOW\* 3.60  
high salinity, ocean flavor, clean seaweed finish (M-L) MA

KATAMA BAY\* 3.40  
extremely plump, pleasantly briny, smooth finish (L) MA

CHESSAWANOCK\* 3.60  
mild flavor, low salinity (L) RI

NINIGRET NECTAR\* 3.50  
small, plump, creamy, buttery, citrus finish (M) RI

COPPS ISLAND\* **B** 3.40  
plump with medium salinity and sweet crisp minerality (M-L) CT

PLEASANT BAY\* 3.60  
meaty, high salinity, clean ocean flavor, & a mineral finish (M) VA

PATRIOTS\* 3.40  
medium brine, fruity, high minerality (M) VA

LITTLE NECK CLAMS\* 1.50  
briny, high salinity, melon finish (S) VA

WHEN FINISHED, FLIP THE SHELL



## SPARKLING

BRUT CHAMPAGNE, Chartogne Talliet Cuvee St Anne NV — 83

BRUT CHAMPAGNE, Charles Heidsieck, Réserve NV — 64

BRUT NATURE CAVA, Alta Alella "Mirgin" Cava NV — 44

Pickled Red Onion Ice — 2  
Head On Peel & Eat Shrimp — 26  
Half Dozen Chef's Selection Baked Oysters — 20  
Chilled Half Lobster — 20  
Lobster Roll — MKT

## OYSTER BACKS

HOT SHOT — mezcal, lemon, chef's hot sauce..... 5  
OH SNAP! — gin, horseradish, BeetleCat bloody mix ..... 5  
CHILL DILL — dill, lemon, lime ..... 5

**B** HAPPY HOUR OYSTERS MON THROUGH FRI 4-5 PM

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

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