







# OYSTERS



02  
DEC

<input type="radio"/> <b>CHEBOOKTOOK*</b>  3.50 mild brine, ocean breeze, allium (S) NB	<input type="radio"/> <b>EGG ISLAND*</b> 3.50 full meats, medium brine, earthy finish (M) MA
<input type="radio"/> <b>BEAUSOLEIL*</b> 3.70 bold saline, short mineral finish, slightly earthy (S) NB	<input type="radio"/> <b>COTUIT SELECTS*</b> 3.70 plump meats with a clean, sweet, briny flavor (M) MA
<input type="radio"/> <b>PETER'S CREEK*</b>  3.50 mild brine, medium salinity, clean, crisp finish (M) PEI	<input type="radio"/> <b>UNCLE WILLY'S*</b>  3.50 medium salinity, creamy, mineral finish (M) MA
<input type="radio"/> <b>SWEETGRASS*</b> 3.40 medium brine, cucumber, clean finish (M-L) PEI	<input type="radio"/> <b>SUNKEN MEADOW*</b> 3.60 high salinity, ocean flavor, seaweed finish (M-L) MA
<input type="radio"/> <b>SAVAGE BLONDE*</b> 3.60 full and sweet with a briny flavor (M) PEI	<input type="radio"/> <b>LITTLE HARBOR*</b> 3.60 high salinity, fresh ocean, heavy brine (S) MA
<input type="radio"/> <b>NORUMBEGA*</b>  3.70 high salinity, deep cup, mineral finish (L) ME	<input type="radio"/> <b>NINIGRET NECTAR*</b> 3.60 small, plump, creamy, buttery, citrus finish (M) RI
<input type="radio"/> <b>WELLFLEET*</b> 3.40 high salinity, creamy, briny, nice seaweed flavors (S) MA	<input type="radio"/> <b>LITTLE NECK CLAMS*</b> 2.10 briny, high salinity, melon finish (S) VA

## HAPPY HOUR OYSTERS MON-FRI 4-5 PM

PLATEAU No. 1  
\$105  
12 Oysters - 12 Clams  
½ lb Shrimp - Half Lobster  
PLATEAU No. 2  
\$155  
18 Oysters - 12 Clams  
¾ lb Shrimp - Whole Lobster



<b>OYSTER BACKS</b>	<b>HOT SHOT</b> — mezcal, lemon, chef's hot sauce..... 5
	<b>OH SNAP!</b> — gin, horseradish, BeetleCat bloody mix ..... 5
	<b>CHILL DILL</b> — vodka, dill, lemon, lime..... 5

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