



# OYSTERS

22  
JULY



- |  |  |
|--|--|
| <input type="radio"/> <b>BEAUSOLEIL*</b> 3.40<br>bold saline up front, short mineral finish, earthy (S) NB   | <input type="radio"/> <b>WELLFLEET*</b> 3.60<br>high salinity, creamy, briny, nice seaweed flavors (S) MA        |
| <input type="radio"/> <b>CHEBOOK TOOK*</b> 3.60<br>mild brine, ocean breeze, allium (S) NB                   | <input type="radio"/> <b>KATAMA BAY*</b> 3.60<br>extremely plump, pleasantly briny, smooth finish (L) MA         |
| <input type="radio"/> <b>STAG*</b> 3.60<br>briny, firm meats, mineral finish (S-M) PEI                       | <input type="radio"/> <b>SPINDRIFT SELECTS*</b> 3.60<br>creamy, high brine, mild salinity, seaweed finish (M) MA |
| <input type="radio"/> <b>MALPEQUE*</b> 3.60<br>sweet, slightly briny, light body, clean finish (M-L) PEI     | <input type="radio"/> <b>NINGRET NECTAR*</b> 3.40<br>small, plump, creamy, buttery, citrus finish (M) RI         |
| <input type="radio"/> <b>BLUE HILL BAY*</b> 3.40<br>plump, high salinity, briny with a mineral finish (M) ME | <input type="radio"/> <b>DUTCH ISLAND*</b> 3.60<br>mild and fresh brine, crisp ocean finish (M-L) RI             |
| <input type="radio"/> <b>MERE POINT*</b> 3.40<br>subtle sweetness with a rich, salty flavor (M-L) ME         | <input type="radio"/> <b>BAY SHORE*</b> 3.50<br>firm, mildly salty, buttery (M-L) MD                             |
| <input type="radio"/> <b>POWDER POINT*</b> 3.50<br>high salinity, silky meat, clean long finish (M) MA       | <input type="radio"/> <b>NOANK*</b> 3.40<br>mild salinity, briny, sweet finish (L) 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



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

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



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