

# OYSTERS



**DEVIL'S BANDIT\*** 3.60  
high salinity, low minerality,  
kelp (M) NB



**SPINDRIFT SELECTS\*** 3.40  
creamy, high brine, mild salinity,  
seaweed finish (M) MA



**BEAUSOLEIL\*** 3.60  
bold saline up front, short  
mineral finish, slightly earthy  
ocean breeze, allium (S) NB



**BARNSTABLE\*** 3.40  
medium cup, sweet, nut-like  
flavor and firm meats  
(M) MA



**SEX ON THE BAY\*** 3.40  
low salinity, seaweed, umami  
finish (M) NB



**PETIT MANAN\*** 3.40  
briny with a crisp, clean finish  
(M) ME



**CHEBOOK TOOK\*** 3.60  
mild brine, ocean breeze,  
allium (S) NB



**DUXBURY\*** 3.40  
buttery flavor and texture, clean  
and salty finish (M-L) MA



**PINK MOON\*** 3.60  
wonderful salty taste, clean  
flavor, sweet finish (M) PEI



**MATTAPOSETT\*** 3.40  
extremely briny, but sweet and  
refreshingly crisp (L) MA



**SAVAGE BLONDE\*** 3.60  
full meats, medium brine,  
sweet cucumber finish  
(M) PEI



**WELLFLEET\*** 3.40  
high salinity, creamy, briny,  
nice seaweed flavors (S) MA



**ROCKY SHORE\*** 3.40  
briny with a crisp, clean finish  
(M) PEI



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

**NOTES**

PRICES ARE FOR EACH OYSTER. PLEASE ENTER DESIRED QUANTITIES.  
OYSTERS ARE SERVED WITH SALTINES, COCKTAIL SAUCE, HOT SAUCE,  
AND MIGNONETTE.

WHEN  
FINISHED,  
FLIP THE  
SHELL



**PLATEAU NO. 1**

\$105

18 Oysters

½ lb. Shrimp - Half Lobster

**PLATEAU No. 2**

\$155

24 Oysters

¾ lb. Shrimp - Whole Lobster



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