

MAY 20TH

OYSTERS



<input type="radio"/> MERE POINT* 3.60 subtle sweetness with a rich, salty flavor (M-L) ME	<input type="radio"/> LITTLE B*TCHES* 3.50 seaweed, low brine, clean finish (M) VA
<input type="radio"/> WELLFLEET* 3.40 high salinity, creamy, briny, nice seaweed flavors (S) MA	<input type="radio"/> SHOOTING POINT* 3.60 creamy body, medium salinity, clean mineral finish (M) VA
<input type="radio"/> STANDISH SHORE* 3.60 sweet, buttery flavor and texture, ocean finish (M-L) MA	<input type="radio"/> DOUBLE E* 3.50 high salinity, buttery, tree fruit sweet finish (M) FL
<input type="radio"/> KATAMA BAY* 3.60 extremely plump, pleasantly briny, smooth finish (L) MA	<input type="radio"/> APALACHEE BAY* 3.50 meaty, creamy texture, high salinity, strong finish (M) FL
<input type="radio"/> NORTH SHORE* 3.50 medium, shallow cup, sweet, meaty, clean finish (M) MA	<input type="radio"/> LITTLE HONEY* 3.50 plump, flavorful and briny with a honeydew finish (S) FL
<input type="radio"/> FISHER ISLAND* 3.60 medium deep cup, high salinity, sweet fruit finish (M)	<input type="radio"/> OTTER'S CHOICE* 3.40 medium salty taste, clean, neutral finish (S) FL
<input type="radio"/> ROARING POINT* 3.60 plump meats, mild salinity, freshwater finish (M-L) MD	<input type="radio"/> SOUTHERN BELLE* 3.50 sweet and sassy, slight brine, riverrock (M-L) LA

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



"Michael's In The Pond!"

18 oysters, smoked fish dip
trout aguachile, ½ lb. shrimp
\$125

"You're Gonna Need A Bigger Boat"

24 oysters, smoked fish dip, trout
aguachile, ½ lb. shrimp,
whole lobster, trout roe
\$250

OYSTER BACKS

- HOT SHOT** 5
mezcal, lemon, chef's hot sauce
- OH SNAP!** 5
gin, horseradish, bloody mix
- COOL CUCUMBER**..... 5
gin, dill, pickle juice

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