

OYSTERS



APR 16TH

<input type="radio"/> ISLAND PEARL* 4.00 bright, clean, intense sea salt, scallop sweetness finish (M) PEI	<input type="radio"/> BLACKBERRY* 4.00 mild salinity, briny, sweet finish (L) VA
<input type="radio"/> MOMMA MIA* 4.00 medium to high salinity, crisp, clean finish (M) PEI	<input type="radio"/> BUCK WILD* 3.85 deep cup, clean and sweet, mild salinity (M) VA
<input type="radio"/> NONESUCH* 3.85 very salty and full of flavor (M) ME	<input type="radio"/> SAUCEY LADY* 4.00 clean, plump, well rounded, meaty, salty (M) FL
<input type="radio"/> DUXBURY SELECTS* 4.00 buttery flavor and texture, clean and salty finish (M-L) MA	<input type="radio"/> SHINY DIMES* 4.00 mild brine, smooth finish, very plump (S) FL
<input type="radio"/> RIPTIDE* 3.85 sweet, briny and robust meat, mineral finish (M) MA	<input type="radio"/> ISLE DAUPHINE* 3.85 plump, creamy, mild salinity (M) AL
<input type="radio"/> PINEY ISLAND* 4.00 sweet w/ a moderate, briny clean, round shell (M) NY	<input type="radio"/> POINT AUX PINS* 4.00 full bodied, slightly briny, creamy & clean finish (M) AL
<input type="radio"/> ROARING POINT* 4.00 plump meats, mild salinity, freshwater finish (M-L) MD	<input type="radio"/> SOUTHERN BELLE* 4.00 sweet and sassy, slight brine, riverrock (M-L) LA

SPARKLING
BRUT CHAMPAGNE
Charles Heiseick 'Reserve' - 111
BRUT CHAMPAGNE
Phillippe Fontaine - 105
PROSECCO
Maschio - 60

"Michael's In The Pond"
18 oysters, smoked fish dip
ceviche, ½ lb. shrimp
\$125

"You're Gonna Need A Bigger Boat"
24 oysters, smoked fish dip,
ceviche, ½ lb. shrimp,
lobster salad, trout roe
\$250

WHEN FINISHED, FLIP THE SHELL



OYSTER BACKS
HOT SHOT — mezcal, lemon, chef's hot sauce 6
OH SNAP! — gin, horseradish, bloody mix 6
CHILL DILL — gin, dill, pickle juice 6

B HAPPY HOUR OYSTERS MON THROUGH FRI 4-5 PM

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