BEETLECAT	
APR 26TH OYS	
HONEY MOON* 4.00	BLUE POINT* <b>B</b> 3.85
bold saline up front, short	deep cup, mild brine with a
mineral finish, earthy (M) NB	clean finish (M) CT
EEL LAKE* 4.00	CHESAPEAKE BAY* <b>A.00</b>
plump, crunchy bodies,	mild and meaty with a low salt
distinct seaweed finish (M) PEI	content (M-L) MD
MOOKIEMOTO* 3.85	MADHOUSE* 3.85
sweet, approachable, east	balanced salinity with a hint of
taste, west style (S-M) ME	sweetness (M) MD
BOOMAMOTO* 3.85	BLACKBERRY* 4.00
creamy, petite, deep cup,	mild salinity, briny, sweet finish
clean, sweet finish (M) MA	(L) VA
DUXBURY SELECTS* 3.85	SAUCEY LADY* 4.00
buttery flavor and texture,	clean, plump, well rounded,
clean and salty finish (M-L) MA	meaty, salty (M) FL
KATAMA BAY* 3.85	SKIPPER SWEETS* 3.85
extremely plump, pleasantly	plump, mild salinity, sweet
briny, smooth finish (L) MA	finish (M) FL
WELLFLEET* 4.00	NAVY COVE* <b>B</b> 4.00
high salinity, creamy, briny,	heavy brine, full bodied,
nice seaweed flavors (S) MA	creamy finish (M-L) AL
SPARKLING BRUT CHAMPAGNE Charles Heisieck 'Reserve' - 111 BRUT CHAMPAGNE Phillippe Fontaine - 105 PROSECCO Maschio - 60	<ul> <li><b>*Michael's In The Pond</b>"</li> <li>FINISHED, FLIP THE SHELL</li> <li>18 oysters, smoked fish dip ceviche, ½ lb. shrimp \$125</li> <li><b>*You're Gonna Need A Bigger Boat</b>"</li> <li>24 oysters, smoked fish dip, ceviche, ½ lb. shrimp, lobster salad, trout roe \$250</li> </ul>
OYSTER       HOT SHOT — mezcal, lemon, chef's hot sauce	

B HAPPY HOUR OYSTERS MON THROUGH FRI 4-5 PM CONSUMING RAW OR UNDERCOOKED SHELLFISH MAY INCREASE YOUR RISK OF FOODBORNE ILLNESS.