

MAY 5<sup>TH</sup>

# OYSTERS



<input type="radio"/> <b>BOSS GIBSON*</b> <b>3.85</b> high minerality, moderate salinity, clean finish (S) NB	<input type="radio"/> <b>OSCANNY*</b> <b>4.00</b> sweet and salty whiskey taste (M) MA
<input type="radio"/> <b>GAIA BOUDEUSE*</b> <b>4.00</b> deep cup, sweet yet powerful brine, clam finish (S) NB	<input type="radio"/> <b>WELLFLEET*</b> <b>3.85</b> high salinity, creamy, briny, nice seaweed flavors
<input type="radio"/> <b>PEDDLER'S PICK*</b> <b>4.00</b> medium cup, smooth finish, seaweed flavors (S-M) NB	<input type="radio"/> <b>ROARING POINT*</b> <b>3.85</b> plump meats, mild salinity, freshwater finish (M-L) MD
<input type="radio"/> <b>MOMMA MIA*</b> <b>4.00</b> medium to high salinity, crisp, clean finish (M) PEI	<input type="radio"/> <b>WHITE STONE*</b> <b>3.85</b> deep cup, mushroom notes, miso finish (M) VA
<input type="radio"/> <b>NORTH SHORE GOLD*</b> <b>3.85</b> plump, buttery, briny with a cucumber finish (L) PEI	<input type="radio"/> <b>APALACHEE BAY*</b> <b>3.85</b> meaty, creamy texture, high salinity, strong finish (M) FL
<input type="radio"/> <b>BEACH PLUM*</b> <b>3.85</b> buttery and sweet with a hint of salt (L) MA	<input type="radio"/> <b>SALTY BIRDS*</b> <b>4.00</b> medium cup, high salinity, clean finish (M) FL
<input type="radio"/> <b>DUXBURY SELECTS*</b> <b>4.00</b> buttery flavor and texture, clean and salty finish (M-L) MA	<input type="radio"/> <b>ISLE DAUPHINE*</b> <b>4.00</b> creamy, plump mild salinity (M) AL

**NOTES**

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



**"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

**OYSTER BACKS**

HOT SHOT .....6  
mezcal, lemon, chef's hot sauce  
OH SNAP! .....6  
gin, horseradish, bloody mix  
COOL CUCUMBER .....6  
vodka, lime mint

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

# COCKTAILS PUNCHES

**SALTY DOG** ..... 12

ruby red vodka, grapefruit,  
grapefruit bitters, pink salt

**ROYAL HAWAIIAN** ..... 12

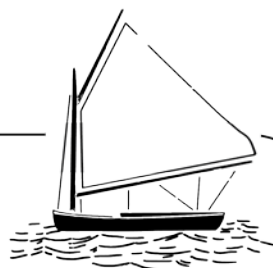
gin, lemon, pineapple, orgeat,  
basil

**MAVERICKS** ..... 13

bourbon, banana, coconut,  
lime, bitters

**FISH HOUSE PUNCH** .... 11/51

rum, brandy, Leopold's peach  
whiskey, lemon, black tea



## *Afternoon Snacks*

**KALE** ..... 16

brown butter, pickled red onion, feta, super seeds

**FISH SANDWICH** ..... 28

blackened cod, spicy slaw, pickle

**DOUBLE CHEESEBURGER** ..... 26

lettuce, onion, pickle, tartar sauce

**LOBSTER ROLL**..... 42

butter, aioli

**CRAB ROLL**..... 32

celery, old bay, lemon

## DRAFT BEER



CREATURE COMFORTS BIBO PILSNER — Athens, GA .....6

YAZOO GERST AMBER ALE — Nashville, TN .....6

THREE TAVERNS NIGHT ON PONCE IPA — Decatur, GA .....7

BEARDED IRIS HOMESTYLE IPA — Nashville, TN .....7

MONDAY NIGHT DR. ROBOT SOUR — Atlanta, GA .....6

BOLD MONK WALK ON WATER WITBIER — Atlanta, GA .....6