

JULY 26TH

OYSTERS



<input type="radio"/> ACADIA PEARL* 4.00 sweet brine with soft meats and a mineral finish (M) NB	<input type="radio"/> LOW COUNTRY* 3.85 high in salinity with a delicious savory finish (M) SC
<input type="radio"/> MOMMA MIA* 4.00 medium to high salinity, crisp, clean finish (M) PEI	<input type="radio"/> OTTER'S CHOICE* 3.85 medium salty taste, clean, neutral finish (S) FL
<input type="radio"/> PINK MOON* 4.00 wonderful salty taste, clean flavor, sweet finish (M) PEI	<input type="radio"/> SALTY BIRDS* B 3.85 medium cup, high salinity, clean finish (M) FL
<input type="radio"/> MOON DANCERS* B 4.00 medium salinity, bright ocean finish (L) ME	<input type="radio"/> SAUCEY LADY* 4.00 clean, plump, well-rounded, meaty, salty (M) FL
<input type="radio"/> BOOMAMOTO* B 4.00 creamy, petite and deep cup, clean, sweet finish (M) MA	<input type="radio"/> ISLE DUAPHINE* 3.85 plump, creamy, mild salinity (M) AL
<input type="radio"/> UNCLE WILLY'S* 3.85 medium salinity, creamy, mineral finish (M) MA	<input type="radio"/> MURDER POINT* B 3.85 rich, creamy taste, light metallic finish, hint of butter (M) AL
<input type="radio"/> ROCK HOLE* 3.85 mild brine, plump meats, mineral finish (M) VA	<input type="radio"/> POINT AUX PINS* 4.00 full bodied, slightly briny, creamy & clean finish (M) AL

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
COOL CUCUMBER — vodka, lime, mint 6

B HAPPY HOUR OYSTERS MON THROUGH FRI 4-5 PM

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