


OCT 14TH

OYSTERS



<input type="radio"/> BEAUSOLEIL* B 3.85 bold saline up front, short mineral finish, earthy (S) NB	<input type="radio"/> BLUE POINT* 3.85 deep cup, mild brine with a clean finish (M) CT
<input type="radio"/> MALPEQUE* 3.85 sweet, slightly briny, light body, clean finish (M-L) PEI	<input type="radio"/> PINK RIBBON* 4.00 plump and petite, high salinity, crisp finish (M) NY
<input type="radio"/> OSPREY POINT* B 4.00 shallow cup, medium salinity, briny finish (M) PEI	<input type="radio"/> MADHOUSE* 4.00 balanced salinity with a hint of sweetness (M) MD
<input type="radio"/> BARNSTABLE* 4.00 med cup, sweet, nut-like flavor and firm meats (M) MA	<input type="radio"/> BLACKBERRY* B 3.85 mild salinity, briny, sweet finish (L) VA
<input type="radio"/> GREAT WHITE* 3.85 moderate salinity with a sweet ocean finish (M) MA	<input type="radio"/> SHOOTING POINT* B 3.85 creamy body, medium salinity, mineral finish (M) VA
<input type="radio"/> MOONAKISS* 4.00 deep cup, high brine, crisp taste (M) MA	<input type="radio"/> VA VA VOOM* 4.00 soft mossy, almost floral, clean, crisp finish (L) VA
<input type="radio"/> SWEET NECK* 4.00 high salinity, pleasantly firm, mild simple sugar finish (M) MA	<input type="radio"/> MURDER POINT* 4.00 rich, creamy taste, light metallic finish, buttery (M) AL

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

WHEN FINISHED, FLIP THE SHELL 
"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 — 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 4-6 PM

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