

NOV 21<sup>ST</sup>

# OYSTERS



<input type="radio"/> <b>BLACK MAGIC*</b> <b>B</b> 4.00 bright with salt, smooth salinity with a vegetal finish (M) PEI	<input type="radio"/> <b>GLIDDEN POINT*</b> 3.85 plump and flavorful with a clean briny finish (M) ME
<input type="radio"/> <b>CHEBOOK TOOK*</b> <b>B</b> 4.00 mild brine, ocean breeze, allium (S) NB	<input type="radio"/> <b>NORTH SHORE*</b> 3.85 clean, briny, smooth and sweet with a mineral finish (M) MA
<input type="radio"/> <b>CUPID'S CHOICE*</b> 3.85 firm and hearty meats, stout brine (S) PEI	<input type="radio"/> <b>UNCLE WILLY'S*</b> 3.85 medium salinity, creamy, mineral finish (M) MA
<input type="radio"/> <b>IRISH POINT*</b> 4.00 distinctive bright green shell, clean and briny punch (M) PEI	<input type="radio"/> <b>BARNSTABLE*</b> 4.00 medium cup, sweet, nut-like flavor and firm meats (M) MA
<input type="radio"/> <b>PINK MOON*</b> 4.00 wonderful salty taste, clean flavor, sweet finish (M) PEI	<input type="radio"/> <b>HAMMERHEAD*</b> 4.00 meaty with a high salinity with a sweet after-taste (M) MA
<input type="radio"/> <b>SALUTE*</b> 3.85 deep cup, plump, round, sweet, briny (S-M) PEI	<input type="radio"/> <b>BLUE POINT*</b> <b>B</b> 4.00 deep cup, mild brine with a clean finish (M) CT
<input type="radio"/> <b>MERE POINT*</b> 3.85 subtle sweetness with a rich, salty flavor (M-L) ME	<input type="radio"/> <b>ROARING POINT*</b> <b>B</b> 3.85 plump meats, mild salinity, freshwater finish (M-L) MD



**SPARKLING**  
BRUT CHAMPAGNE  
**Philippe Fontaine** - 110  
BRUT CHAMPAGNE  
**Dumangin 'Cuvee 17'** - 105  
PROSECCO  
**Maschio** - 60

**"Michael's In The Pond"**  
12 oysters, smoked fish dip, ceviche, 1/2 lb. shrimp  
\$95

**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.