

NOV 27<sup>TH</sup>

# OYSTERS



<p><input type="radio"/> <b>GAIA BOUDEUSE*</b> <b>3.85</b> deep cup, sweet yet powerful brine, clam finish (S) NB</p>	<p><input type="radio"/> <b>APALACHEE BAY*</b> <b>4.00</b> meaty, creamy texture, high salinity, strong finish (M) FL</p>
<p><input type="radio"/> <b>CUPID'S CHOICE*</b> <b>B</b> <b>4.00</b> firm and hearty meats, stout brine (S) PEI</p>	<p><input type="radio"/> <b>LITTLE HONEY*</b> <b>3.85</b> plump, flavorful and briny with a honeydew finish (S) FL</p>
<p><input type="radio"/> <b>MAINE ISLE*</b> <b>4.00</b> salty and sweet, meaty but thin (M) ME</p>	<p><input type="radio"/> <b>SALTY BIRDS*</b> <b>4.00</b> medium cup, high salinity, clean finish (M) FL</p>
<p><input type="radio"/> <b>SPINNEY CREEK*</b> <b>3.85</b> deep cup, robust, meat, clean finish (M) ME</p>	<p><input type="radio"/> <b>SHARKBITE*</b> <b>4.00</b> rich, briny with afternotes of white truffle (S-M) FL</p>
<p><input type="radio"/> <b>GREAT WHITE*</b> <b>B</b> <b>3.85</b> moderate salinity with a sweet ocean finish (M) MA</p>	<p><input type="radio"/> <b>ISLE DAUPHINE*</b> <b>4.00</b> plump, creamy, mild salinity (M) AL</p>
<p><input type="radio"/> <b>WELLFLEET*</b> <b>B</b> <b>4.00</b> high salinity, creamy, briny, nice seaweed flavors (S) MA</p>	<p><input type="radio"/> <b>NAVY COVE*</b> <b>3.85</b> heavy brine, full bodied, creamy finish (M-L) AL</p>
<p><input type="radio"/> <b>INDIAN RIVER*</b> <b>B</b> <b>3.85</b> large, mouthwatering, sweet salty finish (M-L) CT</p>	<p><input type="radio"/> <b>POINT AUX PINS*</b> <b>4.00</b> full bodied, slightly briny, creamy and clean finish (M) AL</p>

**SPARKLING**

BRUT CHAMPAGNE

**Philippe Fontaine** - 110

BRUT CHAMPAGNE

**Dumangin 'Cuvee 17'** - 105

PROSECCO

**Maschio** - 60

**WHEN FINISHED. FLIP THE SHELL**

**"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.