

FEB 7TH

OYSTERS



BEAUSOLEIL* **B** 4.00
bold saline up front, short mineral finish, earthy (S) NB

LITTLE HARBOR* 4.00
silky, refined, smooth finish (S) MA

MOMMA MIA* 3.85
Medium to high salinity, crisp, clean finish (M) PEI

POWDER POINT* 4.00
high salinity, silky meat, clean long finish (M) MA

TUXEDO* **B** 4.00
Medium salinity, firm meat, porch rocker (M) PEI

BAY BEAUTS* 4.00
bright, smooth, vegetal taste (L) FL

BLACK POINT* 4.00
Faintly sweet & salty, delicate texture, cucumber (M) NS

OTTER'S CHOICE* 3.85
medium salty taste, clean, neutral finish (S) FL

MERE POINT* **B** 4.00
subtle sweetness with a rich, salty flavor (M-L) ME

SHARKBITE* 4.00
rich, briny with afternotes of white truffle (S-M) FL

MAINE ISLE* **B** 4.00
Salty and sweet, meaty but thin (M) ME

ISLE DAUPHINE* 3.85
plump, creamy, mild salinity (M) AL

ISLAND CREEK* 4.00
ocean brine and seaweed notes, smooth, sweet (M) MA

POINT AUX PINS* 4.00
full bodied, slightly briny, creamy & clean finish (M) AL

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.